Brrrr! Time for Port!

Winter's here, and we all know what that means...Port! Marco DeFreitas writes about a few of his favorites for the holidays. See page 2.

2002 Bordeaux

The little vintage that could, 2002s provide wallet-friendly, near term enjoyment for the value-conscious collector. Check pages 3-4.

Spirits in the Material World

See page 22 for great gift ideas for those Scotch, Cognac and Armagnac drinkers on your holiday gift list.

For up-to-date inventories check our award-winning website: www.klwines.com

A Great Bordeaux Dinner/Tasting

Thursday, January 27

Mark the date and reserve your tickets for a fantastic Bordeaux dinner featuring Château Angélus, Château Destieux and Château La Clemence, three of the best properties from the Right Bank. Talk with the owners of these fine properties. We will also feature Gonet Champagne for the reception. All this takes place at the great Cetrella Restaurant in Half Moon Bay. $125 per person inclusive.

Tickets on our website or in our stores. Limited to 100 people.

Clyde’s Favorite Holiday Bordeaux

These wines will grace my cellar and should afford years of fabulous drinking. With the 2004 Bordeaux vintage a bit iffy, let’s buy 2003 for the future and some of these for mid-term enjoyment


No favorite list from Clyde is without a Pichon-Lalande on it. This wine drinks perfectly right now. And look at the price! We have sold over 500 cases of this wine. Parker describes it as “hedonistic, luscious, sexy, opulently-textured…”

1998 Château Léoville-Las-Cases, St-Julien ............................$78.99

Here is one to cellar a few years. 93 points Robert Parker: “The 1998 has turned out to be one of the vintage’s superb Medocs….”

1999 Château Poujeaux, Moulis .........................................$20.99

It’s a pleasure to drink wines that taste this good for such reasonable prices. Dominated by delicious sweet, toasty dark fruit. Sweet and creamy.


K&L’s notes - One of our favorite “value” châteaux. Plenty of strength on the palate and good, black fruit flavors. This wine should cellar well for ten-plus years. 91 points Wine Spectator.

2001 Clos du Marquis, St-Julien .........................................$28.99

This wine is dazzling and quite approachable with decanting. Elegant and refined. 92 points from the Wine Spectator.

2001 Reserve de Comtesse, Pauillac .................................$25.99

According to Robert Parker: “A sweet attack is followed by a ripe, supple effort that should drink well upon release, and last for 10-12 years.” Clyde says it is as good as their 2000 Reserve and much better priced. Buy it!

2003 Château Malescot St-Exupery, Margaux (futures) ..........$34.99

I love this wine. A property with fabulous terroir and now good U.S. distribution. 92-94 points Wine Spectator and 90-93 points Robert Parker.

—Clyde Beffa Jr

Special Holiday Champagnes

Celebrate the holidays and bring in 2005 with these beauties.

1998 Franck Bonville Brut Millesime Blanc de Blanc ............$25.99

“Racier and cleaner than the 1996 vintage, but it still has great richness. I don’t think we offer a better producer to start a little vertical of than Bonville,” Gary Westby, K&L.

De Meric Grande Reserve Sous Bois Brut.........................$26.99

This wine comes to us directly from a very small quality conscious negociant in Ay, in the very center of Champagne. The wine is made out of 80% pinot noir from Ay, Mareuil-sur-Ay and Mutigny, 15% chardonnay from Cramant, Avize and Oger and 5% meunier from Cumières. It is in a big style and has plenty of toasty complexity but also an elegant, small beaded texture.

1976 Rene Collard Cuvee Reserve .................................$74.99

Almost all meunier and 15% from Reuil. This was a very, very hot and early year in Champagne that produced very broad shouldered and powerful wines. Mr. Collard’s is still completely fresh and has many years in of life in front of it. Full of white truffle flavor!

1976 Rene Collard Prestige Roi Rene ..............................$89.00

This is composed of 85% meunier and 15% chardonnay. Both the Reuil and Damery vineyards were utilized. This has all the richness of the regular ’76, but with more lift and elegance. The freshness it offers at 28 years makes it seem like a counterfeit. Mind blowing.

—Clyde Beffa Jr
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Port: A Lesson in Greatness

As the weather cools, no wine seems to fit the mood better than port. Whether quietly sipped while curling up with your favorite book or savored at the end of a special meal with family and friends, the luscious, cozy, soul-warming quality of this unique wine is undeniably.

Cask-Aged Ports

Cask-aged ports spend most of their time in barrel where there slowly lose their deep purple color and become “tawny” in color as they pick up a mellow, nutty, caramel and dried-fruit character. Once bottled, they are ready to drink. No further benefit is derived from bottle aging these wines. There is no need to decant these wines as the sediment is left behind before bottling. Also, since cask-aged ports mature in an oxidizing environment, they are quite stable and can hold for weeks once the bottle is opened. Cask-aged ports might have an age designation denoting the average age of the blend, for example: 10 Year Tawny or 40 Year Tawny. The older the blend, the more elegant, refined and complex the wine. A cask-aged port might also be from a single vintage. These are called colheitas and have the vintage on the label.

I heartily recommend the wines from Krohn. The house style stresses concentration, sweetness and an overt, luscious mouth-feel, similar to the style at Graham. For the budget-conscious port lover, the 1989 Krohn Colheita ($19.99) overflows with abundant and persistent waves of dried fruits, brown spices and walnuts, performing well above its meager price.

I would be remiss if I did not mention the cask-aged ports of Quinta do Noval, one of my favorite port houses. For a splurge, the 1997 Quinta do Noval Colheita ($84.99) I had the immense pleasure of sampling this port at the winery this summer where it easily stole the show. Expansive on the palate with supple dried fruits, fresh tobacco, smoky roasted nuts and silky length... astounding complexity!

Bottle-Aged Ports

Bottle-aged ports are matured for a relatively short time in wood before they are bottled. They keep their deep color and fresh fruit character well into adulthood. The most famous style of port in this category is vintage port. Vintage port is considered by many to be the finest of all styles and certainly the most “collectible.” They are also the rarest, making up only 2% of total production and are produced only in years that are deemed “great.” A typical port house might “declare a vintage” three times per decade, and it is not uncommon for different houses to disagree on which years to choose. Vintage ports are bottled approximately two years after the vintage, after which they are immediately released to the public. In contrast to cask-aged ports, these wines are normally not ready to drink. A young vintage port can be a dark, impenetrable, powerful and tannic beast that, depending on the vintage, may take 10-30 years to mature. Vintage ports are unfiltered and drop large amounts of sediment in the bottle; always decant. Since vintage ports mature in the absence of oxygen, they are more fragile when opened and should be consumed within a few days.

For a youthful punch of fruit, try the 2000 Quinta do Noval “Silval” ($34.99). This over-achiever garnered 94 points from the Wine Spectator: “Superdark and powerful. Shows raisin, spice, coffee and violet aromas. Full-bodied, very chewy, with lots of grip and loads of fruit. Very long in the mouth. Super value.”

Also from the 1970 vintage, we have the great 1970 Fonseca ($179.00), one of the most revered houses in the trade, known for their flesh, concentration, power and longevity. Although fully mature and riveting, this monumental wine can easily hold for a decade or more. The wonderful 1985 Fonseca ($79.99) is also available. Wine critic Michael Broadbent, who has probably tried more ports than anyone I can think of, gives this wine his highest recommendation (5 stars), with descriptors like “Deep, intense; malty; powerful, great potential.”

The 1983 vintage is a favorite of mine. Overshadowed by the highly publicized 1985s, the 1983s are wonderful wines that are proving to be quite age-worthy. The 1983 Grahams ($79.99) is just now entering its plateau of drinkability. Oozing with freshly mashed ripe plums and raisins sprinkled with Christmas spices, this velvety, throat-coating sweetie is the perfect finish to your holiday feast. Happy Holidays!

—Marco DeFreitas
### 2003 Bordeaux Futures-Stunning Vintage

2004 won’t be nearly as good or collectible. Also check out our 16-page Vintage Report for insight into the vintage and tasting notes. Scores are from the Wine Advocate.

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<td>95-98 points Parker: “...a substantial yet extraordinarily elegant claret...It is the most impressive young Cos I have ever tasted.”</td>
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95-100 points Wine Spectator: “...Very complex. Layers of cashmerelike tannins, turning to leather. Warm and inviting, yet rich and powerful; fantastic purity, yet voluptuous. This is what exciting wine is about.”

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<tr>
<td>Talbot, St-Julien (88-90)</td>
<td>$32.99</td>
</tr>
<tr>
<td>Valandraud, St-Emilion (93-96)</td>
<td>$249.99</td>
</tr>
<tr>
<td>Sauternes: voluptuous like the 1990s</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Climens, Barsac (.375ml)</td>
<td>$37.99</td>
</tr>
<tr>
<td>Climens, Barsac</td>
<td>$74.99</td>
</tr>
<tr>
<td>Coutet, Sauternes (93-96) (.375ml $18.49)</td>
<td>$34.95</td>
</tr>
<tr>
<td>Doisy-Védres, Sauternes (89-92) (.375ml $14.99)</td>
<td>$29.99</td>
</tr>
<tr>
<td>Guiraud, Sauternes (90-93) (.375ml $21.99)</td>
<td>$41.99</td>
</tr>
<tr>
<td>Lafaurie-Peyraguey, Sauternes (89-93) (.375ml $19.99)</td>
<td>$39.99</td>
</tr>
<tr>
<td>Rayne-Vignela, Sauternes (86-89) (.375ml $16.99)</td>
<td>$32.99</td>
</tr>
<tr>
<td>Sigalas Rabaud, Sauternes (90-93) (.375ml $16.99)</td>
<td>$33.99</td>
</tr>
<tr>
<td>Suduiraut, Sauternes (89-93)</td>
<td>$45.99</td>
</tr>
</tbody>
</table>

### 2002 Bordeaux Futures-Great Values

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Carruades de Lafite, Pauillac</td>
<td>$34.99</td>
</tr>
<tr>
<td>Ducru Beaucaillou, St-Julien</td>
<td>$42.99</td>
</tr>
<tr>
<td>Gruaud Larose, St-Julien</td>
<td>$29.99</td>
</tr>
<tr>
<td>Haut-Bailly, Pessac-Léognan</td>
<td>$31.99</td>
</tr>
<tr>
<td>Lafite Rothschild, Pauillac</td>
<td>$149.99</td>
</tr>
<tr>
<td>Malescot St-Exupéry, Margaux</td>
<td>$28.99</td>
</tr>
<tr>
<td>90-92 points Robert Parker: “...One of the vintage’s most beautiful bouquets...”</td>
<td></td>
</tr>
<tr>
<td>Margaux, Margaux</td>
<td>$119.99</td>
</tr>
<tr>
<td>Pape Clément, Graves</td>
<td>$49.99</td>
</tr>
<tr>
<td>Pichon Baron, Pauillac</td>
<td>$42.99</td>
</tr>
<tr>
<td>Pontet Canet, Pauillac</td>
<td>$29.99</td>
</tr>
</tbody>
</table>

See our website www.klwines.com for tasting notes and accurate inventories.
Give the Gift of the Future this Holiday: 2002 Bordeaux

The 2002 vintage from some of Bordeaux's most famous estates made its debut last week here on the west coast at our two Fête de Bordeaux dinners. The 2002s from Ch. Cos d'Estournel, Ch. Lynch-Bages, Ch. Léoville-Barton and Ch. Langoa-Barton showed very well with the delicious food. These outstanding, sold-out events are very popular and give our customers the opportunity to taste and evaluate the new vintage and to purchase the wines on futures.

Every vintage in Bordeaux is unique and is always crafted by diverse weather conditions. Great, consistent, even weather is very rare. Inconsistent, problematic conditions that lead to a roller-coaster of emotions and actions are the norm. For me, quite frankly, the diversity and the differences of every vintage is the beauty to be found in all Bordeaux wine. Thank goodness for my pocketbook, as well as yours, that every vintage is not the vintage of the century. Pricing in Bordeaux is all about perceived quality, hype and points. In the great vintages you pay high prices; in lesser vintages the prices come down. This concept has not yet been discovered here in California where the price usually goes up every year regardless of the quality.

After tasting more than 1,000 wines, it is clear that 2002 made some very good wines at the top level, 30-40 wines. After that it's dicey. The pricing of 2002 is very good for the American collector, and there are a couple of reasons for this. Prices came down after two very good and consistent vintages, and our currency that purchased these wines was stronger. More importantly, the world's most influential palate, Mr. Robert Parker, did not evaluate the vintage during the "en premier campaign." Without his scores and points to lean on, Bordeaux had to fly solo and price its wine on its own, like the old days. If you or your loved ones own any of these great estates from vintages like 89, 90, 95, 96 and 2000 take a very hard look at these prices, they are not misprints. The same wines and dirt made these wines.

2002 Ch. Langoa-Barton, St-Julien ($27.99) For several years now one of Bordeaux's best buys and a serious wine. Tasted over six times, and it has been brilliant every time. A tightly focused, serious wine of bright red fruits, layers of cassis/raspberry with hints of tobacco and rose petal.

2002 Ch. Léoville-Barton, St-Julien ($37.99) Massive amounts of deep purple fruit (blackberry/blueberry and plum) mouth coating and thick. One of the most masculine wines in Bordeaux and without question Bordeaux's greatest wine for the money. Age this 7-15 years.

2002 Ch. Lynch-Bages, Paulliac ($39.99) This wine shows an elegant side of Lynch-Bages, not a blockbuster. The cabernet is spicy with flavors of wild herbs, ripe grapes and leather.

2002 Cos d'Estournel, St-Estèphe ($99.99) Even considering the first growths, this could be the wine of the vintage as it is a spectacular wine. It is just loaded with deep flavors of sweet ripe grapes and spice; very rich and thick and not a hard edge to be found. I gave the wine 3 stars out of barrel, and it was the star of the dinners. A wine not to be missed.

Please feel free to contact me anytime with any questions on the wines of Bordeaux at ex 2723 or Ralph@klwines.com. Cheers and Go Niners! —Ralph Sands

Bearden on VALUE Bordeaux

Just in time for the holidays comes a quartet of fantastic food-friendly Bordeaux at amazingly wallet-friendly prices!

2001 Delord, Premiere Côtes de Bordeaux ($9.99) This surprising find opens with an intriguing damp soil element on the nose then follows with rich cherry syrup flavors on the palate. Soft, tasty and gulpable, this shows the tremendous value you can get from the 2001 vintage in Bordeaux. A Bordeaux lover's must try!

2000 Biot, Premiere Côtes De Bordeaux ($10.99) This bright, refreshing wine starts out with lively cranberry aromas. On the palate there is plenty of slightly roasted cassis fruit and a crisp, clean mouth-watering finish with far more complexity than you would expect at this price.

2000 du Taillan, Haut-Médoc ($14.99) Old-school wine making and vines that average 25 years of age are the key to the astonishing quality/value ratio found here. Ripe, dark fruit aromas fairly leap from the glass in this delicious Cru Bourgeois Superieur. The merlot shines through the broad, lush, deep mid-palate giving the wine a sense of opulence, yet the lingering mineral finish keeps things in check. Outstanding.

2000 La Grace Dieu, St-Emilion ($19.99) This is a big wine showing the size and structure typical of the 2000 Bordeaux vintage, but rarely ever found in wine of this price. With ripe cherries, herbs, sweet vanilla and toasty oak on a powerful yet lush frame, this will improve with age. Decant now with hearty or rich food or cellar for 5 to 10 years. —Steve Bearden

Bordeaux 1995-2002

1995 Léoville-Las-Cases, St-Julien..$129.99
95 points Parker.
1995 Pagodes de Cos.....................$69.99
1995 Pichon Lalande, Paulliac......$145.99
Direct from the property. 96 points Parker: "What sumptuous pleasures awaited those who purchase either the 1996 or 1995 Pichon Lalande—the 1995 is smoother, more immediately accessible..."
1996 Cos d'Estournel, St-Estèphe ..$109.99
Direct from the chateau. 95 points Spectator.
1996 Ducru-Beaucaillou (1.5L) ....$299.99
1996 Latour Haut-Brion, Pessac .....$299.99
Superb value—a mini Haut-Brion.
1996 Mouton Rothschild (3L) .........$899.00
1996 Palmer, Margaux ..................$999.99
91 points Wine Spectator.
1996 Pichon- Baron, Paulliac ...........$49.99
92 points Spectator and $20 less than 2003.
1997 Phélan Ségur, St-Éstephe .......$29.99
Quite forward for the vintage-enjoy now.
1997 Clos-du-Marquis, St-Julien ......$26.99
Sweet and lovely. Perfect right now.
1997 Connetable de Talbot.............$15.99
The second wine of Talbot-delicious!
1997 Hauts de Pontet, Paulliac........$14.99
American version of Pontet-Canet's second wine
1997 La Tour Haut-Brion, Pessac......$24.99
Parker: "An elegant, harmonious, spicy, aromatic offering, without a great deal of body..."
1997 Phélan-Ségur, St-Éstephe .........$24.99
A substantial wine for the vintage. Great value!
Parker: "hedonistic, luscious, sexy...with plentiful quantities of roasted herbs, smoky oak, vanillin, and creamy black currant fruit."
1998 Camensac, Medoc ..................$17.99
This property is making very good wines of late.
1998 Cantemerle, Medoc (3L) ...........$99.99
One of our favorite "value" properties.
1998 Carruades de Lafite, Paulliac ....$41.99
Quite fruity for this vintage-lovely wine.
Fabulous earthy aromas and flavors. Real wine.
Their best in quite a few years.
1998 l'Arossée, St-Emilion ...........$29.99
This wine is fabulous-sweet and lovely.
1998 Latour, Paulliac .................$149.95
1998 Léoville-Las-Cases, St-Julien...$78.99
93 points Robert Parker. "The 1998 has turned out to be one of the vintage's superb Medocs."
1998 Lynch-Bages, Paulliac ...........$49.99
1998 Lynch-Bages, Paulliac (1.5L) ..$109.00
Great property and vintage-cellar it.
1998 Pavillon Rouge, Margaux ........$42.99
This could be the best second wine of the vintage and as good as their 1995.
1998 Potensac, Haut-Médoc............$16.95

Page 4

Bordeaux 1995-2002

1998 Rol Valentin, St Emilion .......... $49.00
1999 Bellegre VanderVoort, Pauil $19.99
   Their best to date—quite silky.
1999 Brauine-Ducru, St-Julien ...... $29.99
   Deliciously delicious wine—enjoy now with Turkey.
1999 Carillon d’Angélus, St-Emilion $24.99
   Sweet and lush outstanding. 90 points, Clyde.
1999 Carruades de Lafite, Pauillac .. $32.99
   One of the best values in Bordeaux today!
1999 Clairefont, Margaux .......... $16.99
1999 Dom de Gartieux, Pessac ....... $19.99
   A Pichon-Lalande wine with toasty aromas and flavors. Small production. Rare in the U.S.
1999 Phélan-Ségur, St- Éstèphe .. $24.99
   Another excellent wine from this property.
1999 Poujeaux, Moulis ................. $20.99
   The wine is dominated by delicious sweet, toasty dark fruit. Sweet and creamy.
1999 Rés de Léoville-Barton (1.5L) .... $34.99
   Rich and powerful. Great for the cellar.
2000 Alter Ego de Palmer, Margaux .. $49.99
2000 Arnaud, Médoc-Superb ........... $14.99
2000 Bellegrave, Pomerol ............. $27.99
2000 Beychevelle, St-Julien .......... $19.99
2000 Calon-Ségur (1.5L) .......... $149.00
   An affordable 2000 for this property.
2000 Cantemerle, Médoc ............. $28.99
   91 points Wine Spectator: “Opulent red. Intense aromas of currant, cigar tobacco and berries. Full-bodied, with a solid core of silky tannins...”
2000 Carruades de Lafite, Pauillau .. $52.99
2000 Clerc-Milon, Pauillau ........... $52.99
2000 Clos Virelhumeur, St-Émilion $19.99
2000 Couzy Maureze, Mont-St-Em .. $18.99
   An everyday drinking 2000 wine. NICE!
2000 Cos d’Estournel, St- Éstèphe .. $119.99
   Number 2 of the Spectator’s Top 100 wines of 2003! 96 points Wine Spectator: “Extremely pretty aromas of mineral, blackberry and raspberry... The best Pontet-Canet ever.”
2000 Couzy Maureze, Mont-St-Em .. $18.99
   An everyday drinking 2000 wine. NICE!
2000 Lynch-Bages Blanc ............... $27.99
2001 Domaine de Chevalier Rouge .. $31.99
   Elegant and refined—this goes in my cellar.
2001 Ferrand-Lartigue, St-Emilion .. $28.99
2001 Grand-Puy-Ducasse, Pauillac .. $18.99
2001 Grand-Puy-Lacoste, Pauillac ... $27.99
2001 Haut-Bailly, Pessac (1.5L) ....... $59.99
2001 Haut-Bailly, Pessac.............. $29.99
   87-90 points, Parker. Clyde scores it 92 points.
2001 Haut-Batailley, Pauillac ......... $19.99
2001 Haut-Brion (1.5L) ............... $269.99
2001 La Croix St Georges, St-Emil... $34.99
2001 La Couspaude, St Emil (1.5L) .. $69.99
2001 L’Arrosée, St-Emilion .......... $29.99
2001 Lafite-Rothschild, Pauillac ... Inquire
2001 Langoa-Barton (1.5L) .......... $57.99
2001 La Mondotte, St-Emilion ...... $159.99
2001 Lascombes, Margaux .......... $39.99
2001 Latour, Pauillac ................. $129.99
2001 Léoville-Las-Cases, St-Julien .. $79.99
2001 Léoville-Las-Cases (1.5L) ...... $159.99
2001 Magrez Fombrauge, St-Emilion $98.99
2001 Meyney, St-Éstèphe ............. $19.99
2001 Mondorian, St-Emilion .......... $12.99
2001 Pagodes de Cos, St-Éstèphe ... $24.99
   Fabulous value. Buy this and Reserve Comtesse.
2001 Pavie Macquin, St-Emilion ..... $44.99
2001 Peyfauger, St-Emilion ........... $69.99
2001 Potensac (1.5L) ................. $29.99
2001 Quinaud’enclos .................. $49.99
2001 Reserve de Comtesse, Pauillac .. $25.99
   Just as the 2001 Pichon is better than the 2000, this fabulous wine beats out the Comtesse 2000.
2001 Rol Valentin, St-Emilion ...... $39.99
2001 Rol Valentin, St-Emilion (1.5L) $79.00
2001 Smith-Haut-Lafitte, Pessac ... $39.99
2001 Vieux-Chateau-Certan .......... $89.99
2001 Domaine de Chevalier Blanc .. $67.99
2002 Lynch-Bages Blanc ............... $27.99

Lunch With Six Bordeaux Owners
And/or winemakers at the excellent Bizou Restaurant in San Francisco.
Reserve your spot for Saturday January 22 and enjoy a casual lunch with some of the new stars of Bordeaux. Properties such as Angélus, Haut-Bailly, Suduiraut, Petit Villages, Haut-Bages-Libéral, Phélan-Ségur, and Léoville-Poyferre will be represented. $80 per person inclusive. Only 70 seats available. Information is on our website and you can reserve tickets online. Visit www.klwines.com

Our 1999, 2000, 2001 and 2002 Bordeaux tasting notes are listed at www.klwines.com
OLD & RARE IMPORTS

Check our website for full, up-to-date inventories. All old wine sales are final. Call us if you have wines for sale that have been properly stored.

Red Bordeaux

1986 Haut-Brion, Pessac $199.00
1986 Grand-Puy-Lacoste (1.5L) $169.99
1985 Ducru-Beaucaillou $139.00
1982 Palmer, Margaux $199.00
1979 Petrus, Pomerol $499.00
1979 La Mission-Haut-Brion $159.00
1978 Petrus, Pomerol $599.00
1976 Latour, Pauillac $229.00
1975 Palmer, Margaux $149.00
1975 Haut-Brion, Pessac $279.00
1975 Cos d’Estournel $109.99
1970 Mouton-Baronne Paulliac $59.99
1970 Mouton-Rothschild $219.00
1970 Mouton-Baronne Paulliac $59.99
1970 Palmer, Margaux $299.99
95 points Parker. Direct from the chateau.
1971 Cos d’Estournel $89.99
1975 Haut-Brion, Pessac $109.99
1975 La Mission-Haut-Brion $159.00
1975 Palmer, Margaux $149.00
90 points Parker: “The 1975 Palmer has consistently been one of the top wines of the vintage.”
1975 Pichon-Lalande (1.5L) $299.00
Direct from the property. 92 points Parker: “Big-boned, full-bodied Pichon-Lalande...”
1976 Latour, Pauillac $229.00
1976 Petrus, Pomerol $499.00
1978 Petrus, Pomerol $599.00
1979 La Mission-Haut-Brion $159.00
1979 Latour, Pauillac $249.00
1979 Margaux, Margaux $249.00
1979 Petrus, Pomerol $499.00
1982 Cheval Blanc, St-Emilion $699.00
1982 Giscours, Margaux $79.99
1982 Haut-Brion, Pessac $349.00
1982 Lafite-Rothschild $699.00
1982 Palmer, Margaux $199.00
1982 Trotanoy, Pomerol $249.00
1983 L’Evangile, Pomerol $119.00
1983 Palmer, Margaux“Inquire
1985 Haut Brion, Pessac $229.00
1985 Ducru-Beaucaillou $139.00
1985 Mouton Rothschild, Pauillac $249.00
1985 Palmer, Margaux $159.99
****** Broadbent: “combination of classic styling and rich, ripe fruit.” Direct from the chateau.
1986 Grand-Puy-Lacoste (1.5L) $169.99
Michael Broadbent: “An impressive ’86, in fact one of the best if you are prepared to wait for this sinewy wine to mature.”
1986 Haut-Brion, Pessac $199.00
93 points Parker: “...highly concentrated, powerful wine with more noticeable tannin than most top vintages.”
1986 Lafon-Rochet, St-Éstèphe $59.99
Robert Parker 88 points: “…one of the estate’s best wines made during the eighties.”

1986 La Mission-Haut-Brion $159.00
1986 Mouton-Rothschild $429.00
100 points from Robert Parker! “An enormously concentrated, massive Mouton-Rothschild...”
1988 Haut Brion, Pessac $199.00
1988 Latour, Pauillac $249.00
91 points Parker: “…classic, elegant Latour...”
1988 Petrus, Pomerol $699.00
1988 Beauneuse-Duffau (1.5L) $199.00
88 points Robert Parker: “This spicy, tannic, medium to full-bodied 1989 is promising…”
1989 Gruaud-Larose, St-Julien $64.99
91 points from the Wine Spectator: “Brilliant and youthful raspberry color. Subtle aromas of raspberries and spices. Full-bodied, with firm tannins and long, silky-textured, minty, berry finish...”
1989 Haut-Brion, Pessac $499.00
1989 La Louviere, Pessac $599.00
1989 Latour, Pauillac (1.5L) $529.00
1989 Léoville-Barton, St-Julien $129.00
1989 Léoville-Las-Cases $149.99
1989 Palmer, Margaux $199.00
1989 St-Pierre, St-Julien $39.99
1990 Lafite-Rothschild $359.00
1990 Léoville-Barton, St-Julien $139.00
1990 Palmer, Margaux $179.99
92 points Wine Spectator: “A beauty. Seductive, with currant, berry, tobacco, cedar and flowers...”
1993 Léoville-Las-Cases $64.99
90 points Robert Parker.
1993 Léoville-Barton, St-Julien $39.99
1993 Margaux, Margaux $179.99
1994 Clos du Marquis, St-Julien $29.99
88 points Parker: “…reveals the sweet, pure classic style fruit of Léoville-Las-Cases, good fatness, medium body, low acidity, and no astringency or harshness in the lush finish.”
1994 Haut-Batailley, Pauillac $22.99
Lovely wine-plenty of styling. Lingering finish.
1994 Mouton-Rothschild $129.00
91 points Wine Spectator: “Full-bodied, with very silky tannins and a chewy, ripe fruit-accented finish. An impressive Mouton.”
1994 Ormes de Pez, St-Estèphe Inquire
1994 Palmer, Margaux $79.99
1994 Pichon-Baron, Pauillac $32.99
Robert Parker: “sweet, smoky, classic-scented nose, supple, round tannin...excellent richness...”
1995 Domaine de Chevalier Blanc $69.99

Sauternes

1958 Sauternes $329.00
1966 Sauternes $329.00
1968 Sauternes $329.00
1970 Sauternes $329.00
1975 Sauternes $329.00
1982 Sauternes $329.00
1985 Sauternes $329.00
1990 Sauternes $329.00
1995 Sauternes $329.00

Champagne

1969 Rene Collard Cuvee Reserve $139.00
1976 Rene Collard Cuvee Reserve $74.99
1976 Rene Collard Prestige Roi Rene $89.00
1985 Rene Collard Cuvee Reserve $59.99
1990 Rene Collard Cuvee Reserve $49.99
1996 Bollinger Grand Annee $64.99
1996 Dom Périmon Inquire

Port

1900 Krohn Vintage Reserve $999.00
1945 Croft $990.00
1958 Krohn Colheita $83.95
1960 Krohn Colheita $84.95
1963 Cockburn $169.00
1963 Taylor Inquire
1970 Dow Inquire
1970 Fonseca Inquire
1970 Graham $159.99
1970 Quinta do Noval $99.99
1977 Graham $129.99
1978 Krohn Colheita $43.95
1982 Smith Wood Quinta Madalena $29.99
1983 Graham (1.5L $139.00) $79.99
1985 Croft $52.99
1985 Fonseca $79.99
1985 Taylor Inquire
1989 Krohn Colheita $19.99
1990 Quinta do Vesuvio $69.95
1992 Smith Woodhouse LBV $19.99
1995 Taylor “Vargellas” $34.99
1998 Churchill Quinta do Agua Alta $14.99
2000 Croft $44.99
2000 Dow $49.99
Dow “trademark” $13.99
Dow 20-yr-old Tawn $39.95
Quinta do Tedo Ruby Reserve #31 $16.99

SHERRY/MADEIRA

Valdespino “Innocente” Fino $6.99
Hidalgo La Gitana Manzan (500ml) $8.99
Antonio Barbadillo Manzanilla $9.99
Antonio Barbadillo Amontillado $9.99
Hidalgo Napoleon Cream Sherry $11.99
Tio Pepe Fino Inquire
Hidalgo Pedro Ximenez Viejo $18.99
A Barbadillo “Rafael” Olor Dulce $22.99
A Barbadillo “Laura” Mosc Muscat $22.99
Lustau “Pata de Gallina” Oloroso $27.95
Hidalgo Jerez Cortado Palo Cortado $28.99
Hidalgo “Pastrana” Amont Viejo $29.99
A Barbadillo “Principie” Amont $30.99
A Barbadillo “Obispo” Palo Cortado $39.99
Sacrística de Garvey “Museo” Cream $59.99
Sacrística de Garvey Onana Amont $59.99
Garvey Grd Orden Pedro Ximenez $59.99
K&L buys many imported wines directly from the producers or negociants. The advantages of this direct buying are twofold: first, we can taste the wines at the property and negotiate with the seller, often finding wines that are not available in the U.S. market; second, we can get the wines to our value-conscious customers for less. There are no middlemen taking a percentage profit while passing it on through the channels of distribution. You reap the benefits of direct buying by getting outstanding, hand-picked, best-value wines at less-than-normal market prices.

Alsace/Loire Valley

2002 Pinot Noir and 2003 Pinot Blanc, Baur .............................................. Inquire
2002 Riesling, Grand Cru, “Eichberg,” Baur .............................................. Inquire

Very racy and so clean! Ruby grapefruit, jasmine blossom and lychee are popular descriptors for the varietal, and this one’s got them in spades.

2002 Muscadet Sur Lie, Ch La Moriniere ................................................. $9.99
2002 Chinon, Château de Ligre, Pierre Ferrand ......................................... $10.99
Deeply colored and offers exceptional aromas of cassis and cherries.

2003 Haut Poitou, Demmoiselles ............................................................... $13.99
2003 Sancerre Blanc, Franck Millet ........................................................... $12.99
2003 Sancerre Rouge, Franck Millet ........................................................... $13.99
Elegant and refined.

2002 Sancerre “Cuvee Insolite” Franck Millet ........................................... $19.99

Red Bordeaux/Sweet Wines

2002 Château Souvenir, Bordeaux ............................................................ $9.99
After decanting, the blackberry aromas and flavors really come through.

2001 Château Delord, Premiere Cotes de Bordeaux ......................... $9.99
2000 Château de Birot, Premiere Cotes de Bordeaux ......................... $10.99
Two value-packed new arrivals.

2000 Château Brondelle, Graves .............................................................. $13.99
2000 Château de Vaud, Lalande-de-Pomerol ........................................ $14.99
Spicy, lively wine. Rich and ripe. Enjoy over the next ten years.

2000 Fournas de Bernadotte, Pauillac ..................................................... $14.99
This special cuvee is delicious. Made by the Pichon-Lalande crew.

2001 Château Haut Vigneau, Pessac ....................................................... $15.99
2000 Esprit de Cloucher, Pomerol ............................................................. $16.99
Nose of black licorice and blackberries. Jammy, lush style.

2000 Château Bois Martin, Pessac .......................................................... $17.99
From the Perrin family of Carbonnieres fame. Toasty, elegant, good stuffing.

2000 Château Haut-Baradieu, St-Estèphe .............................................. $18.99
Very drinkable with decanting. Packed with red fruit flavors.

2000 Château Cantelys Rouge, St-Haiaus ..................$19.99
From the Cathiard family of Smith-Haut-Lafitte fame.

2000 La Parde de Haut-Bailly, Pessac ......................................................$19.99
Superb value. Second wine of Haut-Bailly.

2002 Petit Vedrines, Sauternes (.375ml) ................................................. $11.99
2001 Petit Vedrines, Sauternes ................................................................. $23.99
Second wine of Doisy Vedrines—superb bargain!

A lovely sweet wine with great acidity and length.

Southern France/Rhône

A delicious wine—dry and crisp with plenty of body and length.

Just arrived. Fine value.

2003 Vacqueyras, Mas Bouquet ............................................................... $9.99
Lots of black fruit flavors

2001 Côtes du Rhône, Domaine Montfaucon ....................................... $9.99
The 2001 is emblematic of the vintage—bold, ripe and rich, with tons of berry fruit and smooth, integrated tannin.

Huge, focused, rich and concentrated with an aroma of violets and a hint of rosemary.

2000 Vacqueyras, Cécile Chassagne ..................................................... $11.99
2001 Gigondas, Cécile Chassagne .......................................................... $14.99
2003 Rasteau Rosé, Domaine Girasols .................................................. $10.99
2001 Rasteau, Domaine Girasols ............................................................ $14.99
From its deep, bright red color to its aroma of currants and blackberries, to its panoply of fruit and more earthy flavors, this is a powerhouse red from a powerhouse vintage to enjoy now and over the next five or so years.

2001 Gigondas Tradition, Moulin du Gardette ..................$17.99
Good blend of toasty oak and black fruit flavors.

2001 Gigondas “Ventabren” Moulin de Gardette (1.5L) ............ $49.99

White Burgundy

2002 St-Véran, Domaine Nembret, Denis Barraud ...................... $12.99
Wonderful richness, bright fruit and an interesting minerality.

Big Reds for Your Big Holiday!

This month, we get hit with a tidal wave of big, flavorful wines from the Rhône that will warm your heart yet keep your wallet cool:

2001 Rasteau, Domaine Girasols ($14.99) This is another prize from the Rasteau line of Rhône wines. A winning blend of grenache, syrah, cinsault and mourvèdre. A lively, spicy nose of black pepper and dark cherry fruit, additional notes of tobacco and a hint of dust. In the mouth, full and lush dark berry flavors that coat the palate yet lead to a wonderfully long, complex finish alive with spices. This wine will work extremely well with turkey, roast chicken and other lighter meat dishes.

2001 Gigondas, Cécile Chassagne ($14.99) No doubt that you have seen our marvelous line of Spanish wines from this producer from the Southern Rhône. With this Gigondas, Cécile is back to her native France with a more user-friendly, "feminine" style of Gigondas. This wine has gobs of rich, black fruits with generous plummy scents, flavors and textures. Perfumed vanilla undertones set the stage for elegant, balanced fruit. Rich and complex, without the big tannins one usually expects of Gigondas. Hints of anise on the finish. This pleasing blend of grenache, syrah and mourvèdre will pair exceedingly well with pork and meat dishes with a fruit base.

2001 Sablet Reserve, Vieilles Vignes, JC Chassagne ($14.99) This wine has one of the most interesting noses that I have encountered in quite a while. Dried cherries, spice and intense pomegranate scents waft out of the glass after a few moments of aeration. In the mouth, the wine is initially fleshy with red fruits. This tapers off to a tart cherry and cranberry aspect with a dry finish that lingers. The lightest wine of our trio, yet it has great balance and refinement that makes it extremely versatile. An excellent choice with sharp cheeses, smoked poultry and lighter beef dishes.

—Scott Beckerley
**RHONE VALLEY**

2003 Côtes du Rhône, Domaine Verquieres ...........................................$8.99
2002 Syrah, VdP des Côtes Rhodaniennes, Chante Perdrix ....................$8.99
2001 Côtes du Rhône, Guigal .................................................................$9.49
2003 Côtes du Rhône, Domaine Grand Veneur .......................................$9.99
2003 Côtes du Rhône, Domaine de la Mordoree ....................................$9.99
2003 Côtes du Rhône Rosé, Domaine de la Mordoree .............................$9.99
2003 Côtes du Rhône, de Segries—Serious wine ....................................$10.99
2001 Côtes du Rhône “Champavins” Grand Veneur .................................$10.99
2003 Côtes du Rhône “Cuvee Romaine” Dom Garrigue ............................$12.49
2001 Côtes du Rhône Mon Coeur, JL Chave ...........................................$14.99
2003 Viognier, Domaine Grand Veneur ..................................................$14.99

Spicy red and black fruits mix with peppery rustic notes. Eminently drinkable.

2001 Châteauneuf-du-Pape, Maucol .........................................................$19.99
2001 Rasteau Prestige, Domaine Soumade-90 pts Parker .........................$19.99
2001 Côtes du Rhône “Apillanthes” VV .....................................................$24.99
2001 Châteauneuf-du-Pape, La Gardine ..................................................$29.99
2000 Cornas “VV” Voge—One of the best. 70-year-old vines. ...................$29.99
1998 Châteauneuf-du-Pape, Maucol “Privilege” .......................................$29.99
90-92 points, Parker. Alain Corcia selection with no fining or filtration.

2000 Côte-Rôtie, Domaine Duclaux ..........................................................$29.99
Understated with raspberry, currant and red cherry, anise and a whiff of herb.

2001 Châteauneuf-du-Pape, Sabon “Reserve” ............................................$34.99
2001 Châteauneuf-du-Pape, Domaine Marcoux .......................................$37.99
92 points Stephen Tanzer and 90 points Parker.

2001 Châteauneuf, Charbonniere “VV” or “Brousquiere” .........................$39.99
92 points Parker. “...black currant liqueur, melted licorice, and blackberries.”

2001 Châteauneau, Bouquet des Papes “Chante Merle” ............................$49.99
2001 Châteauneau, Hommage a Mon Pere, Jean Royer ...........................$49.99
2001 Hermitage Blanc, JL Chave ...............................................................$79.99
2000 Cote Rotie “Ampuis” Guigal ..............................................................$99.99

**SOUTHERN HEMISPHERE-COMMONWEALTH**

**South Africa**

2003 Kanu Chenin Blanc .................................................................$7.99
2003 Excelsior Cabernet Sauvignon .......................................................$8.99
2003 Mulderbosch Rosé .................................................................$10.99
2003 Neil Ellis “Sincerely” Sauvignon Blanc ...............................................$10.99
2002 Porcupine Ridge Syrah ...............................................................$10.99
2003 Glen Carlou Chardonnay ...............................................................$11.99
2002 Goat-Roti, Fairview .................................................................$15.99
2004 Warwick “Professor Black” Sauvignon Blanc, Stellen .....................$15.99
2002 Diversity Gamma (de Toren) .........................................................$17.99
2000 Waterford Cabernet Sauvignon, Stellenbosch ..................................$21.99
2002 Mulderbosch Chardonnay-92 pts Spectator ......................................$21.99
2001 Rustenberg John X Merriman .........................................................$26.99
2001 Kevin Arnold Shiraz, Stellenbosch ............................$29.99

**New Zealand**

2004 Babich Unwooded Chardonnay, Hawkes Bay ..................................$8.99
2003 Lawson’s Dry Hills Sauvignon Blanc .............................................$12.99
2003 Forefathers Sauvignon Blanc, Marlborough ...................................$12.99
2004 Huia Pinot Gris—New arrival .........................................................$13.99
2003 Konrad Sauvignon Blanc, Marlborough ..........................................$14.99
2004 Kim Crawford Sauvignon Blanc, Marl-91 pts Spectator ...................$14.99
2003 Sherwood Marlborough Pinot Noir ..................................................$14.99
2003 Nautilus Pinot Gris, Marlborough ..................................................$15.99
2003 Craggy Range Sauvignon Blanc, Martinborough ..............................$16.99
2002 Griffin Estate Pinot Noir ...............................................................$16.99
2003 Pegasus Bay Riesling, Waipara .......................................................$17.99
2003 Mt Difficulty Central Otago Pinot Noir .............................................$25.99
2003 Kumeu River Chardonnay ..............................................................$27.99

**Australia**

2000 Grant Burge Summers Eden Valley Chardonnay ................................$8.99
2001 Wynns’s Coonawara Cabernet ........................................................$Inquire
2003 R.L. Buller Muscat and Tokay (.375ml)-Huge scores ..........................$10.99
2002 Coldstream Hills Pinot Noir, Yarra Valley ....................................$12.99
2002 Mak Shiraz, Clare Valley .................................................................$15.99
2002 Connor Park Shiraz .................................................................$16.99
2003 Innocent Bystander Shiraz-Viognier .............................................$17.99
2002 Heathvale Eden Valley Shiraz-92 points Robert Parker .....................$23.99
2002 Branson Coach House “Grenock Block” Shiraz ...............................$39.99
2002 d’Arenberg “Coppermine Road” Cabernet-93+ pts, Parker .................$56.99
1999 Penfolds Grange Hermitage .........................................................$189.99

**December Rhônes**

2000 Crozes-Hermitage JC Fayolle “Le Grande Seguine” ($17.99) This is a wonderful example of what this AOC is capable of producing. With most of the grapes coming from the south and southwest-facing slopes around the town of Gervans, this wine is no pushover. Deep and powerfully built, it has ample dark fruits, great spicy earthiness and integrated tannins that make it wonderful to drink now but also a great candidate for medium-term cellaring.

2000 Cote Rotie Domaine Duclaux ($29.99) Seductive is a word that is sometimes used to describe the wines of the “roasted slope,” and this wine is a prime example of that. Soft, elegant and bordering on understated, this wine posses beautiful crushed red fruits and exotic spice. The palate is round and plush with excellent length. Most importantly, over the course of the meal it slowly shows you its true depth of fruit and spice. Intrigued, you’ll want to try it again and again to see what new aromas and flavors it has to offer!

2001 Rasteau “Prestige” Domaine la Soumade ($19.99) This robust and hearty wine was meant for cool winter evenings. This is no ordinary Village Côtes du Rhône, but you already know that because Domaine la Soumade is no ordinary producer. Mostly grenache with some syrah and mourvèdre, this wine is rich and full with ripe soft tannins and plenty of red and dark fruit. But more important than its power is its elegance, the fruit and tannins are built around a solid core allowing you to enjoy it over the next few years.

—Kirk Walker

See our new-arrival Cabernets with tasting notes on our website at www.klwines.com
Nouvelle Vague: French Regional Wines
This month I would like to introduce you to Château d'Estoublon, one of the true gems of Provence, incorporating history, elegance, olives and, of course, wine. Tucked away in the hills of the southern Alpilles lies a majestic château that validates why just about anyone (including myself!) who discovers Provence never wants to leave. Château d'Estoublon is not only a grand batiment, but also a working estate, complete with 48 hectares of olive trees (which have their own A.O.C. status) and 20 hectares of vineyards planted to varietals such as grenache blanc, ugni blanc, grenache noir, cinsault, syrah and cabernet sauvignon. The estate was originally constructed in the fourteenth century as a maison de retraite for the monks of the nearby abbey of Montmajour. In 1999 the estate was purchased by the Schneider family, who have since undertaken an ambitious renovation. Perhaps most significantly, winemaker Remy Reboul has enlisted the expertise and guidance of the legendarily eloquent Durbach of Domaine de Trevallon. The guiding philosophy of both Reboul and Durbach is to craft beautiful wines that reflect the exceptional terroir from which they are grown. This is achieved through low yields, organic farming procedures and the construction of a new cellar. Unlike Trevallon, however, the wines at Château d'Estoublon do conform to A.O.C. for the region. Composed of grenache and syrah, and 20% cabernet sauvignon (allowed for the appellation) the 2001 Château d'Estoublon rouge ($17.99) exhibits stunning high-toned aromatics reminiscent of a charming red burgundy. Ripe cherry, wet stone and raspberry come to mind, along with hints of bergamot and hibiscus on the finish. This is not an overripe brute, but rather a wine of beauty, flesh and elegance. A perfect wine to enjoy with roast quail and a mushroom ragout. A bientot!

—Mulan Chan
### CABERNET SAUVIGNON

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This is the second release of the Dulce, a cabernet-syrah blend that is incredibly complex.

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<thead>
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From Long Shadows Vintners! Great balance, acidity and length.

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As if you were in Italy!

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From Long Shadows Vintners! Great balance, acidity and length.

<table>
<thead>
<tr>
<th>Year</th>
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<td>2003</td>
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As if you were in Italy!
2002 Talbott “Cuvee Cynthia” .........$41.99
2001 Anderson’s Conn Valley, ..........$29.99
91 points Robert Parker! From the Fournier Vineyard.
2001 Artesa, Carneros .....................$10.99
2001 Beringer, Napa ........................$9.98
2001 Beringer “Sbragia” ...................$42.99
2001 Bernardus ................................$14.99
2001 Byron, Santa Maria ....................$16.98
2001 Grgich Hills, Napa .....................$26.99
Made by Helen Turley!
2001 Jordan, Russian River...................$19.98
2001 Logan, Sleepy Hollow ..............$12.98
2001 Mayacama, Napa ........................$29.99
2001 Mer Soleil, Central Coast ..........$34.99
2001 Mount Eden MacGregor, Edna $12.99
Hot new price! This is your holiday Chardonnay!
2001 Perbacco, Edna Valley ...............$17.99
2001 Ramey “Hyde” .........................$49.99
2002 Amici, Napa .............................$23.99
2002 Ancien, Carneros .......................$28.99
2002 Arrowood, Sonoma ....................$21.98
2002 Beringer “Private Reserve” ...........$19.99
2002 Beringer “Founders’ Estate” .........$6.96
2002 Benziger, Carneros ....................$9.99
2002 Buehler, Russian River ...............$9.99
2002 Ch Montepena, Napa...Inquire
2002 Cartlidge and Browne ...............$8.99
2002 Chalone Estate .........................$19.99
2002 Chasseur “Lorenzo Vineyard” ...$47.99
From a block planted with the Wente selection in the Russian River Valley back in 1975. The vineyard is located near Sebastopol!
2002 Ch St Jean, Sonoma ...................$9.99
2002 Echelon, California ..................$8.99
2002 Far Niente, Napa ......................$36.99
2002 Ferrari Carano, Alex Valley .......$24.99
2002 Gainey, Santa Barbara ...............$12.99
2002 Handley, Dry Creek ...................$14.99
2002 Hartford, Sonoma Coast ..............$16.99
Flavors of honeydew melon, peach, citrus and butterscotch along with a supple, layered texture and a lasting finish.
2002 Hawkcrest, California ...............$9.99
2002 Hyde de Villaine “HdV” .............$44.98
2002 Joseph Phelps “Ovation” .............Inquire
2002 LaTour, Napa .........................$21.99
Made by Randy and Debbie Lewis of Lewis Cellars! As always a full-throttle style Chardonnay.
2002 Landmark “Overlook” ...............$19.99
2002 Lockwood, Monterey ..................$9.99
2002 Maldonado “Los Olivos” ..........$44.99
2002 Martinelli “Martinelli Road” ........$42.99
2002 Matanzas Creek, Sonoma ............$19.99
2002 Miner Family, Napa .................$21.99
“Decadent, richly wooded Chardonnay that is loaded with white peach to pear-like fruit which is rounded nicely by a hint of toasty oak and vanilla bean characteristics.” Jim Barr
2002 Morgan, Monterey .....................$15.99
2002 Neyers, Napa ..........................$21.98
2002 Olivet Lane, Russian River .........$14.99
2002 Ramey, Carneros ........................$29.98
2002 Ramey, Russian River ...............$29.98
2002 Solitude, Carneros .....................$23.99
2002 St Francis, Sonoma ...................$8.98
2002 Testarossa “Castello” ...............$21.99
2002 Toasted Head Dunnigan Hills .......$10.99
2002 Trefethen, Napa .......................$18.99
2002 Villa Mnt Eden, Bien Nacido ......$12.99
2002 Walter Hansel, RR .....................$26.99
2002 Wente “Riva Ranch,” Monterey ...$12.99
2002 West Slope, Edna Valley ..........$9.99
2002 Wild Horse, Central Coast .........$11.99
2002 ZD, California .........................$7.99
2003 Acacia, Carneros ......................$15.99
2003 Bogle, California ......................$7.99
2003 Cambria Katherine’s Vineyard ...$12.99
2003 Château Souverain, Sonoma ....$10.98
Fermented exclusively in stainless steel tanks, INOX screams of the hallmarks of a cool climate-brightness, pinpoint fruit, and explosive aromas and flavors
2003 Cinnabar, Monterey ..................$13.99
2003 Edna Valley Vineyards ...............$10.99
2003 Elizabeth Spencer, Sonoma ..........$18.99
2003 Forman, Napa ..........................$31.99
2003 Foxglove, Edna Valley ..............$9.99
2003 Groth, Napa ............................$19.98
2003 Hahn, Monterey ........................$8.99
2003 Heron, California ......................$8.99
2003 Hess Collection, Napa ...............$16.99
2003 Hess Select, California ..............$8.99
2003 Justin, Paso Robles .....................$14.99
“Unctuous tropical, peach, and pear fruit on the nose and in the mouth, with exceptional acid structure, firmness and viscosity,” Jim Barr
2003 Keller ‘La Cruz’ .........................$23.99
2003 La Crema, Sonoma Coast ..........$12.98
2003 Lewis, Sonoma ..........................$36.99
2003 Lewis, Napa ...........................$34.99
2003 MacRostie, Carneros .................$15.99
2003 Morgan “Metallico” ...................$15.99
2003 Patz & Hall .............................Inquire
2003 Rombauer, Carneros .................$24.99
2003 Salus, Napa ............................$34.99
Made by Staglin Vineyard!

**CHARDONNAY**

**FUME/SAUVIGNON BLANC**

2002 Chance Creek, Redwood Vly ....$11.99
Leans toward the fruity (and non-grassy) style.
2002 Ch St Jean, Sonoma .................$9.99
2002 Flora Springs “Soliloquy” ...........$17.99
100% sauv blanc aged on lees in neutral wood.
2002 Husch, Mendocino ....................$8.99
2002 Mason, Napa .........................$12.99
2002 Mayacamas, Napa ....................$18.99
Rich and deep with great acidity!
2002 Morgan, Monterey ...................$9.99
2002 Turnbull, Napa .......................$11.99
2002 Wattle Creek, Mendocino ..........$17.99
Aromas of exotic lime and lemon citrus!
2003 Cakebread, Napa .....................$19.99
2003 Clos du Bois, Sonoma ...............$7.99
2003 Crocker Starr, Napa .................$22.99
2003 DeSante, Napa .......................$16.99
2003 Duckhorn, Napa ......................$19.99
2003 Ferrari Carano, Sonoma .............$11.99
2003 Frog’s Leap, Napa ....................$12.98
2003 Groth, Napa ...........................$12.98
2003 Honig, Napa ...........................$11.99
2003 Kalinda, Lake County ...............$9.99
Lip-smacking tropical fruit, crisp acidity!
2003 Martinelli, Sonoma ...................$18.99
2003 Murphy Goode “Tin Roof” ..........$6.98
2003 Napa Wine Company ...............$11.99
2003 L’Ete Saisons des Vins, Mend. ....$12.99
From Copain Wine Cellars-fresh, crisp and lively!
Comes from one of the coolest parts of Carneros.
2003 Sterling, Napa .........................$9.99
2003 St Supéry, Napa ......................$13.99
2003 Voss, Napa .............................$14.98

**DOMESTIC SPARKLERS**

NV Argyle Willamette Valley Brut........$16.99
Delicious sparkling wine from Oregon!
NV Gloria Ferrer Brut/Blanc Noir ...$12.99
NV Sofia Coppola Blanc de Blanc ....$16.99
NV Mummm, Napa Brut ....................$13.99
NV Domaine Chandon Brut /Noir ....$14.99
NV Roederer Estate ........................$16.99
NV Sharffenberger Brut ...................Inquire
1998 Roederer “Ermitage” ...............$31.99
A favorite from the staff! Rich, deep and complex.
1999 Iron Horse Classic Brut ..........$24.99
1999 J Wine Company .......................$22.99
2001 Domaine Carneros Brut .............$18.99
2001 Schrambsberg B de B de N ..........$23.99
2000 Reininger, Walla Walla $31.99

2001 Atalon, Napa $24.99
2001 Benziger, Sonoma $12.99
2001 Chappellet, Napa $26.99
2001 Ch Souverain, Sonoma $12.98
2001 Ch St Jean, Sonoma $17.98
2001 Clos du Bois, Sonoma $11.99
2001 Cloverdale Ranch, Alex $16.99

Loads and loads of plum and currant fruit, well-integrated oak flavors with subtle vanilla and cinnamon spice. Wonderful!

2001 Dynamite, North Coast $11.99
2001 Echelon, California $8.98

A great value in Merlot! Packed with ripe, juicy berry fruit and a smooth, round and silky finish.

2001 Estancia, California $9.98
2001 Etude, Napa $44.99
2001 Francisian, Napa $16.99
2001 Gainey, Santa Ynez $13.99

Sourced from the Gainey Home Ranch vineyard in the Santa Inez Valley, this classic Merlot exhibits all the things that make Merlot lovers go gaga!

2001 Groth, Napa $26.99
2001 Hall Vineyards $24.99
2001 Markham, Napa $14.98
2001 Matanzas Creek, Sonoma $21.99
2001 Nickel & Nickel “Harris” $34.99
2001 Paradigm, Napa $38.99
2001 Rutherford Hill, Napa $16.99
2001 Provenance, Carneros $19.99
2001 Rombauer, Napa $26.99

New vintage and better than ever!

2001 Selene, Napa $47.99
2001 Sterling, Napa $18.98
2001 Swanson, Napa $24.99
2001 T Vine, Napa $27.99

What fruit! What softness!

2001 Twomey, Napa $59.99
2001 Whitehall Lane, Napa $21.98
2002 Blackstone, California $8.99
2002 Bogle, California $7.99
2002 Cinnabar, Paso Robles $14.99
2002 Duckhorn, Napa $43.99
2002 Francis Coppola Diamond $12.98
2002 Hacienda, California $4.99
2002 L’Ecole No.41 Columbia Vly $29.99

Rich with spicy, aromatic notes of nutmeg, clove and cinnamon, this Merlot shows ripe black plum, huckleberry and cranberry fruit!

2002 Praxis, Dry Creek $12.99
2003 McManis California $8.99
2003 Seven Hills, Columbia Vly $18.99
2003 Shafer, Napa $36.99
2002 Tamarack, Columbia Valley $17.99
2002 Walla Walla Vintners $25.99

See our internet site for more accurate inventories: www.klwines.com
Hot California Wines for a Cold Month

It is impossible for me to discuss wines this month without mentioning something about the recent write-ups in the Wine Spectator, especially since two of the wines they scored 69 points I wrote up in our November newsletter. I believe one of the major problems is the 100-point scale. What is the difference between a wine that scores 69 and 67? Why didn’t he give the wines a 10-point rating if he disliked them so much? What would a wine that scored 6 points taste like? Why have a 100-point scale if you only use 80-100, and when you go below 80 people freak out? Actually an 84-point wine should be pretty darn good. After all, that is a solid B in school. I think a 10- or 20-point scale (Clive Coats) would make more sense. I have no idea what provoked the recent low scores from the Wine Spectator. We did, however, revisit some of the wines that scored below 70, and we did come to a conclusion. There is more here than meets the eye. The wines, although young and tannic, showed very well. Most of the staff thought it was the best BV Reserve in years and the Château Montelena was backward but will develop into a great Montelena.

Moving on…California wines are hotter than ever! The 2001 Cabernets are still on fire, as well as the 2002 Chardonnays. Here are some hot wines and hot prices to warm you up this December:

2002 Beringer Private Reserve Napa Chardonnay ($19.99)
Hard to believe you can get this wine for under $20. The 2002 is rich and deep with a bit more balance and freshness than in years past. Very enjoyable!

2001 Château St Jean “Cinq Cepages” ($59.98) This Bordeaux-style blend shows flavors of blackberry and cassis which are balanced by soft tannins and vanillin oak nuances. Should age well over the next 5-7 years!


—Trey Beffa

Wines to Make You Look Good!

Over the past year, there’ve been several affordable wines that fall into the “by the case” category. Here are four wines that are absolute slam-dunks to make the holidays perfect.

2001 Mount Eden “MacGregor,” Edna Valley Chardonnay ($12.99) This is one killer Chardonnay! Mount Eden is one of the best Chardonnay producers in the state. From Edna Valley, a cool-climate coastal appellation, this is a remarkably priced wine with enough friendly roundness to appeal to the masses while remaining elegant and true to its Chardonnay soul.

2002 Erath Oregon Pinot Noir ($12.99) Wow, an Oregon Pinot Noir with a delicious, inviting character for 13 bucks? For a charming, inviting palate, quite dry with white peach, blossoms and a wonderful texture. Here is a deep and complex wine with body and texture that doesn’t rely on oak to fill the palate. This is truly exciting viognier, and among the best I’ve had.

2002 Twenty Bench Napa Cabernet Sauvignon ($14.99) Two friends bought 20 tons of “benchland” fruit from a prominent winemaker, and the name stuck, as did the wine’s popularity. Think you can’t get a foolproof, delicious cab for under 15 bucks? Think again!

2001 Klinker Brick “Old Vine” Lodi Zinfandel ($14.99) The hefty expression of rich aromas, powerful ripe fruit, and flowing texture will warm you up on these cold nights and leave you with that warm fuzzy feeling… you know which one. Drink it by the fireplace with friends!

—Martin Reyes

San Francisco Focus

Time sure flies when I’m having fun. All this big beautiful 2001 California cabernet flowing in and out of the shop all year long, some going so fast that I didn’t even get a chance to buy it myself. Most of the 2001 vintage will be gone by the end of this year, so here are a few wines that I love that are still in stock. May 2005 bring you all many great moments and many great wines!

2001 Darioush Napa Cabernet ($59.99) A winery owned by an Iranian born immigrant, Darioush Khaledi, who was raised in Iran’s Shiraz region until the revolution. In my humble opinion, the best 2001 wine released from the Napa Valley. A big, ripe wine with tons of finesse, balance and structure. A must have for the California collector, this wine can drink today or sit in your cellar for another five years.

2001 Anderson’s Conn Valley “Eloge” ($54.99) Rich, full and intense, the 2001 Eloge (65% cabernet sauvignon, 25% cabernet franc, 7% merlot, and 3% petit verdot) has loads of big fruit and a lot of wood and tobacco. This is one that could use a couple years in the cellar or at least a couple hours in a decanter.

2001 Caymus Special Select ($129.00) This wine is rich, spicy and full of blackberry and tobacco, extracted and dense with very lush tannins and a finish that goes on and on. This could be the best Special Select ever made. A must have for the cellar. Don’t touch for at least five years. 95 points Wine Spectator.

2001 Dominus ($99.00) Rich and full bodied, with sweet but noticeable tannin, a layered mid-palate and a long finish. Fragrance of cedar, coffee and black fruits with impeccable balance. 81% cabernet sauvignon, 10% cabernet franc, 4% merlot, and 5% petit verdot. It will need three top four years of cellaring at least. 95 points Robert Parker.

See you in the City…

—Mike Jordan

Washington State Jewels

One of the most intriguing wines to come out of Washington lately is the 2003 Longshadows Poet’s Leap Riesling ($20.99). Absolutely German in style, off dry and spectacular in its nose of lychee, grapefruit and jasmine blossom and super delicate white pepper sprinkles. Following is a bright palate of juicy grapefruit, notes of apricot, crisp acidity and a dazzling clarity to its long finish. Super with Thai, just like the 2003 Viento “Lonesome Spring Ranch” Viognier ($19.99) from a tiny planting of viognier in the Columbia Valley. Its gorgeous and exotic nose typifies viognier plus an extraordinarily pure and enticing palate, quite dry with white peach, blossoms and a wonderfully rich texture. Here is a deep and complex wine with body and texture that doesn’t rely on oak to fill the palate. This is truly exciting viognier, and among the best I’ve had.

Eastern Washington State just may be the best place in the U.S. for growing merlot, and it’s fast becoming hard to get. The 2002 Seven Hills Winery Columbia Valley Merlot ($18.99) is a surprisingly affordable (and ready-to-drink) offering. Rich and mouthfilling ripe blackberries and black plum, highlighted by touches of vanillin oak and black spices. Luxuriously textured and very seductive. A very affordable Bordeaux blend can be found in the 2002 Seven Hills “Ciel du Cheval” Red ($25.99). Dense and powerful but balanced, gorgeous black fruits, French oak, a luring you into drinking the wine young, but put this beauty down 5-10 years for a spectacular treat. Of course we’ve all heard of L’Ecole 41, and the 2002 L’Ecole 41 Columbia Valley Merlot ($29.99) continues their tradition of greatness. Big, rich, spicy, unctuous black plum and berried fruit laced with leathery and complex sweet herb notes. Who needs garage wines when we have these beauties to turn to at such good prices?

—Shaun Green
End of Year Round Up

2003 Bodegas Castano Monastrell, Yecla ($6.99) From its splashy debut with the 2001 vintage to this new ’03 offering, the Castano Monastrell is one of my all-time favorite value reds. Don’t wait for Robert Parker to give it a 90-point score like last vintage!

2002 Capcanes Mas Donis Barrica ($9.99) 90 points from Robert Parker! Full and rich, this blend of 80% grenache and 20% syrah is perfect with hearty braised dishes like beef ribs.

2002 Bodegas Castano Solanera, Yecla ($10.99) 90 points Robert Parker: “...a formidable endowed, chunky, rich, chocolatey, melted licorice, blackberry and black currant-scented wine.” Wow! That’s high praise for this Monastrell and Cabernet blend. Enjoy this red with grilled leg of lamb and roasted potatoes.

2001 Finca Sobreno Tinto Crianza, Toro ($11.99) 90 points from Robert Parker! This red from Toro packs a wallop! The big, ripe fruit, smattering of oak, and long, focused finish make the Finca Sobreno the top bargain from wines of this region.

2000 Finca Villacreces, Ribera del Duero ($17.99) 91 points Parker: “One of the best kept secrets of Ribera del Duero, Finca Villacreces produces a sexy red from 75% Tempranillo and the rest Cabernet Sauvignon and Merlot.” I think this would make a fine accompaniment to a dish like crown roast of pork...yum, yum!

2001 Finca Allende, Calvario, Rioja ($64.95) 95 points Parker: “This full-throttle, seriously endowed effort coats the palate and nearly stains the teeth ... impeccably balanced, even elegant given its total symmetry/harmony, it should hit its prime in 2-4 years, and age gracefully for the following 12-15.” Feliz Navidad! ~Anne Pickett

Jim C’s: “South of the Mistletoe”

“Old Saint Nick” has brought us a bounty of fine wines. From Australia, more of the superb 2002 vintage arrive with some the best of the new 2003s. From New Zealand more of the 2004 vintage whites with an abundant crop of racy, focused and linear wines.

2004 Huia Pinot Gris, Marlborough, New Zealand ($14.99) Shows great focus and soaring aromatics. Notes of snap pea, pear, nectarine, spice and white flowers come together with great balancing acidity and length. The Sauvignon Blanc is in as well, and it’s a winner... but that’s for another time.

2003 Sherwood Estate Pinot Noir, Marlborough, New Zealand ($14.99) Sexy, supple and luscious! Sourced mainly from Marlborough, there is also fruit from Waipara, Otago and Nelson adding complexity. With ripe strawberry and cherry fruit that is framed by toasty oak, the wine has fine balance with a hint of earth and creamy texture. A GREAT BARGAIN as well.

2002 Ross Estate “North Ridge” Shiraz, Barossa Valley, Australia ($15.99) The nose is full of ripe black cherry, licorice, blackberry, mocha and pepper notes that follow on the palate with good balance and length.

2003 Tait “The Ballbuster,” Barossa Valley, Australia (Inquire) The “Ball Buster” is back. Bruno Tait’s blend of 60% shiraz and 20% each cabernet sauvignon and merlot, is brimming with black cherry and berry fruits with licorice notes and a hint of smoked meats.

2003 Craneford “Allyson Parsons” Shiraz, Barossa Valley, Australia (Inquire) Aged in used French and American oak that gives a seamless texture. On the palate, the wine is soft and lush with notes of blue and black berry fruits along with a sweet mid-palate of dark chocolate and licorice. Merry Christmas! —Jimmy “C”
Loire, Alsace and Beyond: Crab Season!!

We are now in the heart of Dungeness crab season on the West Coast, and for lovers of bright, racy unoxidized whites there is no better match. Some of the freshest and most succulent crabs I have found come from an unlikely spot up in the Anderson Valley, a small family owned market in the heart of Philo called Lemmon’s. Careful now, if you don’t slow down you could blow right past it. Philo is not the bustling metropolis you might think. But Lemmon’s puts it squarely on the gourmet map. The folks at Lemmon’s have their own boat, and each morning during the season it powers out from the Mendocino coast to gather what the sea will give then brings their catch back to the market where they hang the sign signaling “Fresh Crab” to all that pass by.

Although crab meat can be incorporated into a variety of complex dishes, the simpler preparations are best to highlight both the sweetness of the crab meat and the character of the wine. With fresh cracked crab try the 2002 Château La Morinière Muscadet Sur Lie ($9.99) made by our friends the Brothers Couillaud. This single-property Muscadet is redolent with fresh citrus notes, bright cool mineral tones and a lively mouthfeel that refreshes the palate and enlivens the spirit. This is a match that shows the purity of each element.

If you are in the mood for sauvignon blanc, try the 2001 Chêne, Domaine de la Rossignol Sancerre “Grand Picot” ($15.99) with a salad of fresh crab dressed ever so slightly with mayonnaise, pepper, lime juice and zest. This is a big racy style of Sancerre, their “reserve,” named for the family’s great grandfather, and it comes from their oldest plots on chalk. It is crisp, bright with great texture from aging in neutral oak, and echoes the lime in the dish adding hints of grapefruit and mineral.

For the adventurous, open a bottle of the 2002 Charles Baur Riesling Grand Cru Eichberg ($16.99), and put together a salad of curried crab with watermelon and arugula to highlight the spicy character found in this Alsatian Riesling. The Eichberg is a vineyard that produces wines of great depth and intensity with wonderful floral aromas and a broad mid palate, and fruit that hints at the exotic. Perfect to match the mild fragrant curry and to counterpoint the peppery arugula. Please enjoy! Happy to be here...  

—Jeff Vierra

We have an extensive selection of outstanding German wines, the following is a sampling of our complete inventory which you can view at www.klwines.com.

2003 Günderloch Jean Baptiste Kabinett ..........................................................$14.99
Explosive yellow plums, singing mineral.
2003 Zilliken Saarburger Rausch Kabinett ..................................................$16.99
Regal, filled with apricot, dried flowers sweet plum and waxy honeyed richness.
2003 Carl Schmitt Wagner Longucher Maximiner Herrenberg Spätlease ..........................................................$18.99
2002 Florian Weingart Bopparder Hamm Feuerlay Spätlease..$23.99
One of the top wines of the vintage from this rising star in the Mittelrhein.
Rippling with zingy grapefruit and currant aromas with a haunting whiff of spice.
2003 Helmut Mathern Niederhäuser Kertz Spätlease ..................................$27.99

Germany


Teutonic Bliss

What could come in handy more during the holidays than some good cheap wine? All the stress of shopping, the family, the friends, the days and days of “holiday cheer,” countless obligatory visits to long lost cousins, sweaters with crocheted Reindeer…. Oh boy!Honestly now, in this world of rising prices and falling dollars it’s nice to see some wineries that are willing to suck it up a little and get some great wine in here for a great price. We have a very good relationship with the Von Simmern estate, and are able to offer the 2002 Langwerth Von Simmern Riesling, Qba for $9.99, the unmistakable earthy flavors of riverfront Rheingau predominate with a spicy overtone and long finish, confirming the pedigree of the vineyards. The combination of top sites in a ripe, rich vintage, yet with bright, racy acidity and the skilled craftsmanship of one of the Rheingau’s leading family-owned estates add up to a big winner for Riesling fans. This wine is bright and elegant, full of warm-soil character and that lovely silkiness typical of the area. The palate bursts with spiced apricot and hints of citrus, and the long mineral finish carries this on endlessly. Drink now and over the next 8-10 years.

Now on to Austria...we have just received a ton of new wines from recent vintages (plus some older wines). One of our new favorites is the 2002 Peter Schandl Blaufränkisch Ried Kreften ($18.99). This is a red with class, just begging for you to forgo convention and pull the cork on this Austrian beauty. Peter Schandl is located in the idyllically green bucolic wonder that is Burgenland. This winery’s flagship red is the Ried Kreften Blaufränkisch, which makes use of the estate’s finest fruit from its Blaufränkisch vines. Very aromatic, spicy and elegant, with rich red cherry fruit, considerable finesse and a long finish.

Enjoy with friends! Happy to be here...

—Jeff Vierra
The Night Before the Tree and Presents Thing...

'Twas the night before presents, and dinner, and wine
And for all non believers, a beer and a stein
The old K&L, she was closing her doors
While the lights flickered out on the Pinots and Coors.
The mad rush was over, and we were all done
But for Ralph, on the phone since two thousand and one.
Susan was ready to taste what she buys
A tall single malt from the Isle of Skyes
Greg plans to experiment with a new dish,
And open Barolo and serve it with fish.
Steve in the City, and Mulan and Mike
Were helping Scott open his present—a trike
And deep in the building that ships you your juice
Kit, Brian and Rick were still hanging loose
And Peter and Matt, who receive all our stuff,
Receive a day off, and that can't be enough.
So what about wine, I must shuck and I'll jive
And offer '70 Fonseca and also '85
The '70 has elegance, and balance and breed
It is perfect right now and is all that you need.
The '85's fat and bursting with fruit
Sweet, ripe and rich and a value to boot.

Jim's Holiday Gems

Within the last two weeks, we have gone from the mid-ninety-plus
Summer-like temperatures in the North Coast to mid-winter cold. In
fact, we have in some areas of the Sierra up over five feet of snow!
Fortunately, we were able to get all of the settling wine we crushed,
fermented, pressed and racked to tanks and racked to oak before the
first storms hit. I have never finished a harvest before October 1, and
this coming winter promises to be a long, cold, wet one. The wines we
have look really good, offering tons of correct varietal aromas and
dark, deep color. I am hearing mixed reviews, however, from the
North Coast that range from absolute enthusiasm to lukewarm evalu-
ations. This will be an interesting vintage. As far as my vineyard is
concerned, we did not allow it to produce, dropping the entire crop
last April and May. We will make a decision this next spring as to
whether we will allow it to produce crop for the next harvest.

With the holidays upon us, some of my favorite French producers
have arrived with their newly released productions in our most recent
container. As I mentioned two newsletters ago, we have been import-
ing staff of Domaine Du Vieux Telegraphe, Rodolphe de Pins. He pro-
duces two delicious wines. The regular 2001 Château de Montfaucon
 Côtes du Rhône ($9.99) is a blend of grenache (60%), cinsault (15%),
carignan (15%) and syrah (10%), offering full, ripe, rich flavors with
aromatics that are opulent and distinctive. The tannins are soft and
integrated, and vinifed to consume near term. (★ ★ ★ ★ ★ ★)
The 2001 2001 Château de Montfaucon Côtes du Rhône, “Cuvee
Baron” ($14.99) is loaded with tons of spicy fruit. It is huge, focused,
rich and concentrated with aromas of violets and white pepper. This is
a blend of grenache (56%), cinsault (15%), syrah (10%) etc., and pro-
vides tons of red berry fruit, soft tannins and incredible integration.
(★ ★ ★ ★ ★ ★)

From a small family vineyard specializing in concentrated field
blends, the 2003 Domaine de Verquieres Côtes du Rhône ($8.99) is
an intense wine, with well-focused, deeply flavored cranberry- to
plum-like spicy white pepper fruit notes, with soft tannins, excellent
balance and structure and a long finish that seems to continue for sev-
eral minutes. (★ ★ ★ ★ ★ ★)

Try any one of these gems with your holiday meals, and you will be a
superstar with family and friends. If you have any questions about
these gems, you can contact me at jimbarr@klwines.com. Happy Holi-
days and Enjoy!

Farewell Joe Jabaily, you are irreplaceable. And to all those who have
touched, and gone: I remember.

—Joe Zugelder
Champagne/Sparkling Wine

J Laurens Brut (Cremant de Limoux)-Great and less than $10! $9.99
Ea Robert Plageoles Mauzac Nature Sparkling Wine $13.99
Ariston Carte Blanche Brut $22.99
Our best deal in bubbles? Powerful!
Franck Bonville Brut Selection Blanc de Blancs-What richness! $23.99
Marguet-Bonnerave “Cuvee Reserve” $23.99
Michel Dervin Brut $24.99
Marguet-Bonnerave Brut Rosé- It's finally back! $24.99
Ariston Aspasie Blanc de Blanc $24.99
Launois “Sable” Brut Blanc de Blanc $24.99
Launois “Cuvee Reserve” Brut Blanc de Blanc $24.99
Laurent Perrier Brut $24.99
Michel Arnould Verzenay Brut Reserve Champagne $25.99
Tarlant Brut Reserve- Quality obsessed grower, direct pricing! $25.99
Tarlant Brut Zero-Gary's desert island Champagne $25.99
1998 Franck Bonville Brut Millesime Blanc de Blanc $25.99
De Meric Sous Bois Brut- Delicious $26.99
Michel Arnould Grand Cuvee Brut Champagne $29.99
Louis Roederer Brut- One of Clyde's favorites $29.99
A Margaine Demi-Sec $29.99
1998 Michel Dervin Brut $29.99
1997 Launois Brut Blanc de Blanc $29.99
1996 Ariston Vintage Brut $29.99
1996 Franck Bonville Brut Millesime Blanc de Blanc $29.99
Veuve-Clicquot Brut-One of the nation's best prices! $31.99
Inquire
Lallement Brut $33.99
1995 Laurent Perrier Brut $34.99
Fleury "Carte Rouge" Brut-Biodynamic. Beyond organic! $34.99
René Geoffroy Brut Rosé $37.99
Fleury Brut Rosé $39.99
Laurent Perrier Ultra Brut $39.99
Tarlant Cuvee Louis Brut Prestige-One of our best $39.99
Laurent-Perrier Brut Rosé (1.5L $99.00) $43.99
Lallement Brut Reserve $42.99
1998 Philippe Gonet Special Club Blanc de Blanc $42.99
1996 Pol Roger Vintage Brut Champagne $49.99
De Meric Grande Reserve Sous Bois Brut (1.5L) $54.99
Franck Bonville Cuvee Les Belles Voies $59.99
Laurent Perrier “Grand Siècle” (1.5L $129.00) $63.99
Cattier Clos du Moulin 1er Cru Brut $77.99
1996 Cuvee William Deutz Brut $89.99
Krug Grand Cuvee $104.99
1995 Salon Blanc de Blancs $128.99

Grand Siècle: The Sun King

Laurent Perrier is a big Champagne house; they produce about 7,000,000 bottles a year. Unlike most big houses, however, they produce very little of their prestige cuvee. While Moet & Chandon is synonymous with Dom Pérignon and Roederer with Cristal only a few Champagne fanatics know about Laurent Perrier Grand Siècle.

Grand Siècle has been difficult to sell for Laurent Perrier in the U.S. because unlike Dom or Cristal, it does not carry a vintage date, a feature that U.S. consumers associate with quality. The current cuvee of Laurent Perrier Grand Siècle ($63.99) on offer is a blend of three very good vintages: 1988, 1990 and 1993. This is the 15th Grand Siècle that LP has released, the first came out in 1960 with a blend of 1952, 1953 and 1955. Usually the wine spends at least seven years aging on the yeast (the current release has had 10!), Dom and Cristal are usually only aged for five or six years. Unfortunately, the bottles are not labeled with the years blended, making it a difficult wine to collect and compare over the years. The folks at LP say that since two of the vintages always stay the same (the last cuvee was 1985, 1988 and 1990 and the next will be 1990, 1993 and 1995), it is a consistent product. I agree that it is a consistently excellent product, but totally disagree that it tastes the same each time. On the contrary, the joy is in the differences! At home I put a sticker on the bottles to tell them apart.

Another hurdle the Grand Siècle faces in the U.S. is the name; it is very hard to pronounce. It sounds to me like Gran See Eck as the L is almost silent. We sometimes call it the Sun King here at K&L, since the name is inspired by the prosperous period of time when Louis XIV ruled France. Name aside, it is what’s inside that counts, and this Champagne is made entirely out of Grand Cru fruit, the best that they can purchase and less than 10% of their entire production. It is half chardonnay and half pinot noir. The Grand Siècle has glorious detail and complexity on the bouquet. In the mouth, the bead is ultra fine. It is hard to imagine smaller bubbles. The flavors are polished and fresh but still fully developed, a testament to the precise blending.

We also have a limited quantity of the tiny production 1997 Grand Siècle Cuvee Alexandra Brut Rosé ($89.99). From the masters of rosé, this Alexandra Grand Siècle is incomparable! Not a fake tete de cuvee like those you’ll find floor stacked at Cost Co, this tiny production Champagne is composed exclusively from Grand Cru fruit, 80% pinot noir and 20% chardonnay. It has a gorgeous pink hue and fine, delicate pinot noir fruit. It is very long and refined on the finish, and I prefer this 1997 to the 1990, which was the last vintage released.

Please drop me a line at garywestby@klwines.com so that you can be the first to know about any new offerings. And feel free to contact me at 1-800-247-5987 ex 2728. A toast to you!

—Gary Westby

Tasting Bar Schedule for December, 2004

All tastings are from Noon to 3 p.m. in San Francisco and 1 to 4 p.m. in Redwood City. Please see our website, www.klwines.com, for additional information about tastings, dinners and special events.

Saturday, December 4: Bordeaux! Clyde, Ralph and Steve bring us our final Bordeaux tasting of 2004. We will finish with our final favorite picks from the 2000 and 2001 vintages with one older red Bordeaux pick. A total of nine wines to be poured with seven red, one white and one Sauternes. Tasting price TBA.

Saturday, December 11: Burgundy. Keith and Mulan will show their favorites from our inventory. A mix of red and white with picks for the cellar and best buys, too. A perfect opportunity to choose wines for your holiday feasts! Ten wines to be poured. Tasting price TBA.

Saturday, December 18: Champagne from Laurent-Perrier. In San Francisco only, one of our favorite Champagne producers, Laurent-Perrier, will pour vintage and non-vintage Brut and Rosé. $5 to taste. Tasting bar will be closed in Redwood City.

Saturday, December 25 and January 1: Tasting Bars Closed.

Also, plan to attend K&L’s Grand Italian Tasting Saturday, January 15 from Noon to 3 p.m., featuring more than 50 wines from all over Italy held at Chantilly Restaurant next door to K&L Redwood City. Special one-day pricing will be available on some wines. The wine industry’s most knowledgeable Italian wine lovers will pour their favorite wines, and light appetizers will be served. $65.00 per person (sorry but no shared tastings for this event). Space is limited.

Find accurate inventories at our web site at www.klwines.com
## WHITE BURGUNDY

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine Name &amp; Location</th>
<th>Winemaker</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2002</td>
<td>St Bris (Sauvignon), Moreau &amp; Fils</td>
<td>Chablis mineral</td>
<td>$9.99</td>
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<tr>
<td>2003</td>
<td>Mâcon Solutré, Domaine Renaud</td>
<td>Bright, mineral driven</td>
<td>$10.99</td>
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<tr>
<td>2002</td>
<td>Petit Chablis, Moreau &amp; Fils</td>
<td>$11.99</td>
<td></td>
</tr>
<tr>
<td>2002</td>
<td>St-Véran, Domaine de la Croix Senaillet</td>
<td>$13.99</td>
<td></td>
</tr>
<tr>
<td>2003</td>
<td>Pouilly-Fuissé, Domaine Renaud</td>
<td>$15.99</td>
<td></td>
</tr>
<tr>
<td>2003</td>
<td>Mâcon-Villages, Domaine Heritiers Comte Lafon</td>
<td>$17.99</td>
<td></td>
</tr>
<tr>
<td>2002</td>
<td>Pouilly-Fuissé, Domaine Nembret, Denis Bauraud</td>
<td>$17.99</td>
<td></td>
</tr>
<tr>
<td>2002</td>
<td>Chass-Mont, Domaine Long Depaquit</td>
<td>$18.99</td>
<td></td>
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<tr>
<td>2001</td>
<td>Bourgogne Aligoté, Domaine Ramonet</td>
<td>$19.99</td>
<td></td>
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<tr>
<td>2002</td>
<td>Pouilly-Fuissé, Domaine Michel Delorme</td>
<td>$19.99</td>
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<tr>
<td>2002</td>
<td>Bourgogne Blanc, Domaine François Mikulski</td>
<td>$20.99</td>
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</table>

## ALSACE/LOIRE

We have an extensive selection of outstanding Alsace and Loire wines, the following is a sampling of our complete inventory which you can view at www.klwines.com.

### ALSACE

<table>
<thead>
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<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2002</td>
<td>Pinot Blanc, Charles Baur</td>
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<tr>
<td>2002</td>
<td>Tokay-Pinot Gris, Domaine Roland Schmitt</td>
<td>$12.99</td>
<td></td>
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<tr>
<td>2001</td>
<td>Cremant d’Alsace, Charles Baur</td>
<td>$12.99</td>
<td></td>
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</tbody>
</table>

### LOIRE

<table>
<thead>
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<th>Year</th>
<th>Wine Name &amp; Location</th>
<th>Winemaker</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2002</td>
<td>Chinchon, Château de Liger Pierre Ferrand</td>
<td>$9.99</td>
<td></td>
</tr>
<tr>
<td>2002</td>
<td>Muscadet Sèvre Maine Sur Lie, Domaine de la Pepiere</td>
<td>$9.99</td>
<td></td>
</tr>
<tr>
<td>2003</td>
<td>Touraine Gamay, Cloz Roche Blanche</td>
<td>$12.99</td>
<td></td>
</tr>
<tr>
<td>2002</td>
<td>Saumur Champigny, Rene Noel Legrand La Chantere</td>
<td>$13.99</td>
<td></td>
</tr>
</tbody>
</table>

## K&L Staff


In San Carlos: Stacy B, Sal C, Don D, Peter D, Kevin I, Brian K, Frank M, Rick N, Kit O, Victor R, Julio S and Sal S.

In San Francisco: Scott B, Steve B, Gregory C, Mulan C, Marco D, Jeff J, Mark M, Michael J, Mike P, David R and Elisabeth S.

In Los Angeles: Chip H and Tommy M.
**RED BURGUNDY**

2001 Bourgogne, Domaine Desertaux-Ferrand..............$13.99
2001 Bourgogne, Domaine Camus-Brochon.........................$15.99
2000 Côte-de-Nuits-Villages, V.V., Desertaux-Ferrand ......$18.99
2002 Bourgogne, Domaine Heresztyn..............................$18.99
From a vineyard next to Clos de Marechal. Lovely bright fruit and length.
2002 Santenay, Clos de Malte, Domaine Louis Jadot ...........$23.99
“Juicy, pure and medium-bodied, [with] black pepper-laced blackberries,” Wine Advocate
2001 Marsannay, Domaine Joseph Roty.........................$24.99
“A balanced, delicious, intense and persistent wine of notable distinction,” Burghound
2001 Savigny-Beaunes, “Narbanton,” 1er, Camus Brochon ...$26.99
2000 Morey-St-Denis, Domaine Regis Forey ....................$29.99
2001 Gevrey-Chambertin, “Champs Chenys,” Joseph Roty ....$42.99
2001 Chambolle-Musigny, Domaine Georges Roumier .......$43.99
“Powerful and concentrated, with a lingering finish and excellent balance.
2000 Mazy-Chamb, Grand Cru, Domaine E. Rouget ............$69.99
2002 Vosne-Romanée, “Chaumes,” 1er, Gros Frère & Soeur ..$66.99
2000 Vosne-Romanée, Domaine E. Rouget ......................$69.99
2000 Clos des Lambrays, Grand Cru..............................$69.99
Lovely, aromatic, supple and showing elegantly well.
2002 Nuits-St-Georges “Clos Argillieres,” 1er, Domaine Patrice Rion ..............................................$71.99
2001 Échézeaux, Grand Cru, Dom Gros Frère & Soeur .........$74.99
2001 Gevrey-Chambertin, Vielles Vignes, Dugat-Py ..........$79.99
2001 Clos des Lambrays, Grand Cru .............................$89.99
92 points Steve Tanzer: “Complex...Rich, dense…spicy and long.”
2002 Clos de Vougeot, Hudelot Noellat ...........................$99.95
2000 Mazy-Chamb, Grand Cru, P. Charlopin (was $145) ......$125.00
2002 Bonnes Mares, Grand Cru, Domaine Grosﬁer .............$159.99
2000 Romanée-St-Vivant, Domaine de la Romanée Conti ....$320.00

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**Pour Votre Plaisir**

**Princely Wines**

It’s time to welcome in the New Year with some more of the wonderful 2002 red Burgundy vintage. The wines from Domaine Prince de Mêrôde have improved so much in the last few vintages. I am excited about the wines, as well as the quality involved. By starting five years ago with work in the vineyards and reduction of yields, then following it by building a new cuvierie with temperature-controlled fermenters, the domaine has achieved an astonishing rise in quality. Domaine Prince de Mêrôde has really become the star of Corton, in an astonishingly short time for such a turnaround. I am excited about their wines, which really fit the definition of princely: rich and superior in quality.

The 2002 Ladoix, “Les Chaillots” ($21.99) has cherry fruit notes, fine tannins and a bit of anise. The 2002 Pommard, “Les Platieres” ($36.99) comes from the lower portion of the vineyard, so it is not Premier Cru, but offers a richer mid-palate and dark, supple balanced fruit. The 2002 Corton Marechaudes, Grand Cru ($49.99) is much meatier than the Pommard, with anise notes, dense fruit and a long finish. The 2002 Corton Renardes, Grand Cru ($59.99) is finer and brighter than the Marechaudes, with more charming fruit and lovely cherry notes on the finish. The 2002 Corton Bressandes, Grand Cru ($66.99) presents lots of spice and more structure than the Marechaudes, with supple fruit, great intensity and an interesting cocoa note. There is clearly lots of aging potential here. Finally, the 2002 Corton Clos du Roi, Grand Cru ($69.99) is a more focused wine, showing both structure and power. It is showy on the entry, but then tightens up mid-palate. The finish is long and focused, and this is a wine that needs some time in the cellar. It most certainly will be worth waiting for. À Santé.

—Keith Wollenberg

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Visit our award-winning website [www.klwines.com](http://www.klwines.com) for the latest in great wine.
ITALIAN WINES

For questions about Italian wines email Greg at greg@klwines.com or call at ex 2713. If you can’t get me directly I put tremendous faith in these Italian wine colleagues’ opinions. You should too! In San Francisco the one and only Mike Parres mikep@klwines.com In Redwood City Jeff Vierra jeffv@klwines.com at ex 2736 or Kirk Walker kirkw@klwines.com. Or visit www.klwines.com.

Tuscany

2003 Maritima Sangiovese “4 Old Guys” .........................$6.99
2002 San Felice Chianti Classico ..................................$11.99
2001 Castello della Paneretta Chianti Classico..............$13.99
2000 Castello di Monastero Chianti Classico .................$13.99
2001 Castello di Volpaia Chianti Classico .....................$13.99
2000 Castello di Meleto Chianti Classico ......................$13.99
2002 Aia Vecchia Lagone .............................................$14.99
2001 Felsina Chianti Classico- Best in a decade! .............$15.95
2001 Castello di Volpaia Chianti .................................$13.99
2000 Castello di Monastero Chianti ..............................$13.99
2001 Castello della Paneretta Chianti.........................$13.99
2002 Aia Vecchia Lagone .............................................$14.99
2001 Felsina Chianti Classico ........................................$16.99
2000 Castello di Monsanto Chianti Classico .................$16.99
2001 Isole e Olena Chianti Classico ...............................$21.99
2001 Avignonesi Vino Nobile di Montepulciano .............$20.99
1999 Felsina Chianti Classico ......................................$18.95
1999 Felsina Chianti Classico Riserva .........................$18.95
2001 Avignonesi Vino Nobile di Montepulciano .............$20.99
2001 San Vincenti Chianti Classico ..............................$21.99

Tuscany

Truly wonderful Vino Nobile and drinking perfectly now! Spectacular vintage.

1999 Castello di Volpaia Chianti Classico Riserva ..........$22.99
1999 Felsina Chianti Classico Riserva “Rancia” ..............$23.99
2001 Fonterutoli Chianti Classico ................................$23.99
2001 Fontodi Chianti Classico ......................................$23.99
2001 Castello della Paneretta Chianti “Torre a Destra” ....$24.99

Tuscany

2001 Fontodi Chianti Classico ......................................$23.99
2001 Fonterutoli Chianti Classico ................................$23.99
2001 Castello della Paneretta Chianti Classico ..............$23.99

Montalcino

2002 Baricci Rosso di Montalcino ................................$18.99
1999 Pian dell’Orino “Piandorino” Super Tuscan ..........$18.99
1999 Pian dell’Orino-K&L Direct Import bargain! ......$36.99

Montalcino

Jan Erbach and Caroline Probitzer’s small vineyard with its tiny 500-case pro-
duction overlooks the historic vineyards of Biondi Santi a bit to the southeast of
the town of Montalcino. The wine has a nose full of blackberry and plum aro-
mas intertwined with a subtle touch of toasted oak. This classic full-bodied
Brunello flows across the palate with satiny tannins, coupling the rich plumy
flavors of this sangiovese with traces of spice, raw meat and a subtle yet capti-
vating smokiness that leads to a long, clean and focused finish. A superb bal-
ance of ripe fruit, yet with structure, so well balanced that it is easy to drink
now but ideally will be best with some cellar time.

Sotto la Pergola Inclinata

The seeds of many months of work on our direct import portfolio have
finally come to fruition! This year we’ve added three new winer-
ies to our two fabulous Friulian producers Ermacora and Blason, from
Montalcino, Sesta di Sopra, Baricci and Pian dell’Orino as well as a
Piemontese producer, Ruggeri Corsini.

2003 was a sensational vintage in Friuli! The very long and warm
growing season produced exceptional wines from the brothers Erma-
cora (read about the Pinot Bianco and Pinot Grigio in Mike’s column),
full-bodied, very ripe but still with a concentrated core of minerality
and fruit. The 2003 Ermacora Tocai Friulano ($13.99) has the typical
minerality and hints of anise, but the power, ripeness and depth of this
vintage is incredible! Try it with baked halibut. In Italy Ermacora’s
most sought after wine is the 2003 Ermacora Sauvignon ($14.99),
full-bodied, complex, layers of fruit and mineral, one of the best
expressions of Italian Sauvignon you’ll find!

Giovanni Blason and his wife Valentina are nascent producers who
shocked us with their price-to-quality ratio, even earning 2 glasses in
Gambero Rosso. They come from the Isonzo region, right up against
the Slovenian border. The 2003 Blason Pinot Grigio ($8.99) is really
sensational, full in the mouth, rich on the palate and extraordinarily
drinkable at this price! This incredibly warm growing season was
spectacular for Friulian reds, and the 2003 Blason Merlot ($8.99) is
chocolaty, ripe, super drinkable with considerable depth for a wine of
this price range. The 2002 Blason Chardonnay ($9.99) was so good
last year when we bought it we opted for the rest of this vintage and let
the 2003 age a little! All stainless, pure chardonnay fruit, mineral,
body, balance, length and finish. Superb for the price!

Nello Baricci is one of Montalcino’s oldest producers. His property “Il
Colombo” sits on Montalcino’s most famous vineyard site, Montosoli
For years his wines were unavailable for the U.S. marketplace due to
demand in Italy and Germany. Fortunately, we were able to secure a
small amount. The 2002 Baricci Rosso di Montalcino ($18.99) is
100% pure sangiovese, and I mean pure. The elegant Montosoli fruit
shows why this vineyard is so famous.

Jan Erbach and Caroline Probitzer, whose vineyards overlook Biondi
Santi, are new to Montalcino. Their 1999 Pian dell’Orino Brunello
($36.99) is powerful, with a nose full of blackberry and plum aromas
intertwined with a subtle touch of toasted oak. This classic full-bodied
Brunello flows across the palate with satiny tannins, coupling the rich
plummy flavors of sangiovese with traces of spice, raw meat and a subtle
yet captivating smokiness that leads to a long, clean and focused finish.
The 1997 Pian dell’Orino “Piandorino” ($18.99) is a Super Tus-
can blend of sangiovese, cabernet sauvignon and merlot. 90 points
from the Spectator and a steal at the price!

—Greg St. Clair

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For a complete up-to-date listing, check our website at www.klwines.com
1997 Valdicava-94 points, Wine Spectator .............................................$79.99
1997 Pertimali Livio Sassetti Riserva-92 points, Parker ...........................$99.99
The wine is distinct, dramatically unique, and seat belts are generally required. The nose is full of ripe, chocolaty aromas, sweet plums, dates, dried figs, lavender, violets and raspberry preserves, which flow onto the palate where the fruit goes through a metamorphosis, and more earthy, meaty, spicy aromas come forward like fresh cut leather, Asian spices and braised meats. This 1997 Riserva has tremendous power, a combination of structure, density and richness along with a smooth, polished feeling make this one of the stars of this vintage!!

**Piedmont**

2002 Bera Dolcetto d’Alba .................................................................$9.99
2002 Agostino Pavia Barbera d’Asti Bricco Blina ..................................$10.99
2003 Bera Moscato d’Asti .................................................................$10.99
2002 Ruggeri Corsini Dolcetto d’Alba-1 Glass Gambero Rosso ......$11.99
2003 Boroli Moscato d’Asti .................................................................$11.99
Richly textured, bursting with flavor, Mike and I found this on our last trip!

2001 Anna Maria Abbona Dolcetto Dogliani, Sori dij But ....................$12.99
2002 Vietti Arneis ..............................................................................$15.99
2002 Ruggeri Corsini Nebbiolo d’Alba-1 Glass Gambero Rosso ......$15.99
2003 Cascina Val de Prete Barbera d’Alba Serra de Gatti ..............$15.99
Super rich 2003 vintage! Mario Roagna’s new vineyard source is fabulously!

2003 Cascina Val de Prete Arneis “Luet” ..............................................................................$15.99
2003 Monchiero Carbone Arneis “Recit” -1 Glass Gambero Rosso $15.99
This is so good it doesn’t seem possible to be Arneis!

2002 Barone Riccati Dolcetto, Il Colombo ...........................................$15.99
2003 Villa Sparina Gavi di Gavi “La Villa” ..............................................$17.99

**Barolo/Barbaresco**

2000 Barolo & Barbaresco: Wine Spectator’s 100-point vintage!

2000 Massolino Barolo-92 points, Wine Spectator ..............................$33.99
2000 Marchese di Gresy Barbaresco “Martinenga” .............................$34.99
1993 Famiglia Anselma Barolo-(Yes, 1993!) ....................................$47.99
Complex, balanced, drinkable Barolo at an excellent price, what a concept!

1997 Famiglia Anselma Barolo .................................................................$47.99
1998 Famiglia Anselma Barolo .................................................................$47.99
1995 Famiglia Anselma Barolo “Adasi” ......................................................$53.99
2001 Albino Rocca Barbaresco “Loreto” ...............................................$53.99
2 Red Glasses Gambero Rosso.
2001 Albino Rocca Barbaresco “Erc Ronchi” .........................................$53.99
2 Red Glasses Gambero Rosso. If you thought that 2000 was a 100-point vin-
tage then 2001 has to be a 101-point vintage!
1996 Famiglia Anselma Barolo “Adasi” ..................................................$55.99
1997 Famiglia Anselma Barolo “Adasi” ..................................................$59.99

**Trentino-Alto Adige and Friuli**

2003 Blason Pinot Grigio-1 Glass Gambero Rosso .................................$8.99
2003 Blason Merlot ..............................................................................$8.99
2003 Blason Chardonnay .................................................................$9.99
2001 Blason “Venc” Chardonnay/Pinot Bianco .....................................$14.99
2003 Cantina Terlan Pinot Grigio dell Alto Adige ....................................$15.99
2003 Valle Isarco Kerner “Aristos”-2 Glasses Gambero Rosso ............$17.99
You won’t believe the quality, power and body of this un-oaked masterpiece!

2003 Abbazia di Novacella Gewurztraminer .........................................$24.99
2 Red Glasses Gambero Rosso. “Spectacular! The nose has incredible florality, and in the glass you’ll find rose petals as well minerality, very pretty melon fruit and acidity so crisp it almost slaps you in the face,” Mike Parres

1999 Abbazia di Novacella “Praepositus” Lagrein .................................$29.99
2002 Blason “Yencajr” (1.5L) .................................................................$39.99
2000 Lageder Pinot Nero “Krauss” ..........................................................$31.99

Lombardia, Sicily, Umbria, Veneto and Other

2002 Arancio Grillo Bianco .................................................................$5.99
2001 Arancio Nero d’Avola .................................................................$5.99
2001 Arancio Syrah ..............................................................................$5.99
2002 Zandotti Frascati ............................................................................$6.99
2003 Colosi Bianco ..............................................................................$7.99
2002 Colosi Rosso ..............................................................................$7.99
2001 Trullari Primitivo del Tarantino .......................................................$8.99
2001 Conte Rugolin Valpolicella-2 Glasses Gambero Rosso ...............$8.99
Ca de Medici “Terra Calda” ................................................................$9.99
Join the throngs who adore this dry, purple, frothy wonder. Staff favorite!

2000 Dama Montepulciano d’Abruzzo-Complexity, balance, fruit ........$9.99
NV Col Sandago Prosecco Extra Dry Valdobbiadene ..........................$13.99
Excellent quality! Clean, bright, crisp, it should be on your table tonight!

2001 Conte Rugolin Valpolicella Ripasso-2 Glasses Gamb Rosso ........$16.99
2001 Gulfi Nero d’Avola Nerojbleo-2 Glasses Gambero Rosso ............$17.99
2000 Luigi Righetti Amarone .................................................................$19.99
2000 Scacciaadiavoli Sagrantino di Montefalco-91 points, Parker ....$34.99
1999 Bruno Coati Amarone .................................................................$29.99
1999 Allegri Amarone-95 points, Parker .................................................$58.99

December Favorites!

2003 Ermacora Pinot Grigio ($14.99) As always the brothers Erma-
cora (Dario and Luciano) do an outstanding job with their wines and
2003 is no exception. This Pinot Grigio has wonderful fruit and min-
erals on the nose. The palate has melon, pear and citrus fruit with a
touch of grassiness a dry finish and great length. I gave this wine three
stars! (That’s as high as I go, in my ratings.)

2003 Ermacora Pinot Bianco ($14.99) is perfectly balanced, a little
creamier then the Pinot Grigio though just as complex. Think cus-
tard-like flavors with a hint of green apples and good acidity. This
wine will work well for your holiday parties, too.

2003 Ruggeri Corsini Dolcetto d’Alba ($11.99) One of our GREAT
finds this year was from the husband and wife team of Nicola Argam-
ante and Loredana Addari. Small production and super values! This
wine is all stainless steel. I love the florality and blackberries on the
nose. Medium-bodied, with berries and spice mingling with minerali-
ty and soft tannins. A very user-friendly wine.

2002 Ruggeri Corsini Nebbiolo d’Alba ($15.99) For those of you
who are unfamiliar with the main grape of Barolo and Barbaresco,
here is a way to experiment with the varietal at a quarter of the price.
This wine undergoes 10 days maceration (nebbiolo is very light skined
like pinot noir). As is typical of this grape, you will find blackberries,
tar, tobacco and spice with a good tannin structure. This is a winter
treat to warm your cold bones. Salute!

—Mike Parres
**SPECIALTY SPIRITS**

*The holidays are here, and our selection of high quality, unique spirits will be just what you need for that special gift! If we don't have what you are looking for, we are always willing to order special orders! For a more complete listing with descriptions and tasting notes, check out our website at klwines.com.* —Susan Purnell

**Armaignacs**

1973 Baron de Lustrac Folle Blanche de Courrous Bas-Arm ......................................................$89.99
1970 Baron de Lustrac Folle Blanche de Courrous Bas-Arm ......................................................$99.99
1984 Boingneres Folle Blanche Bas-Armagnac .............................................................................$139.99
The House of Castarede, founded in 1832, is the oldest of all Armagnac trading houses. Its prestige is based on its exceptional collection of vintage Armagnacs, with more than forty authenticated vintages, the oldest dating from 1881, crafted from the best products of the Bas Armagnac region and matured in cellars more than a hundred years old. In-cask ageing and traditional distillation allow these spirits to express the unique soil and Gascony vine stocks.

**Castarede Bas-Armagnac VSOP** .................................................................................................$36.99
**Castarede Bas-Armagnac XO** ..................................................................................................$55.99
Our staff recently met with Lionel Osmin who is the Export Director for Darroze. What a leaning experience! With Darroze it is all about terroir and quality. Darroze works regularly with no less then twelve different estates to insure the quality of the grapes that are grown to produce their Armagnac.

1975 Darroze Bas-Armagnac, Domaine de Rieston ..................................................................Inquire
1965 Darroze Bas-Armagnac, Domaine de Peyrot .....................................................................Inquire

**Calvados**

1975 Coeur de Lion Pay D’Age Calvados....................................................................................Inquire
For vintage Coeur de Lion Calvados the date on the bottle is the year it was distilled. The 1975 was doubled distilled and aged in cider casks. The color is gold to amber. The nose is very full and powerful with lush, deep baked apples. On the palate it is very rich, with many layers of flavors blending on the palate. Wonderful maturity yet very fresh and lively!

**Intrigue Liqueur** .......................................................................................................................$23.99
What do you get when you blend of French vodka, fine Cognac and exotic passion fruits? You get beautiful true tropical flavors that are just what you need to make a Saketini for your holiday and New Years parties! What is a Saketini? 2 oz of your favorite cold Sake with 1 oz of Intrigue, shaken over ice with an orange twist!

**Single Malt Whisky**

Ardbeg 1994, 9-year-old, Gordon & MacPhail Bottling ...............................................................$55.99
It is very difficult to find bottles of Ardbeg. So we could not pass up this lovely nine year from the great house of Gordon & MacPhail. Don’t miss out!

Aultmore 1989, 14-year-old, Whisky Galore .............................................................................$29.99

Bruichladdich 20-year-old “Flirtation” .........................................................................................$179.99
K&L is one of the few stores to get the “Flirtation” in before the holidays. It is limited, so don’t let it pass you by. A risqué development in the continuing adventures of the Laddie, this is the provocative second edition of Bruichladdich Twenty. After twenty years maturing in Bourbon barrels, the Laddie was cozily introduced to spicy mouvedre wine casks from Rivesaltes on France’s Mediterranean coast. It was a flirtation, a holiday romance that was almost over before it had begun. The result of this dalliance is that the expected profound spirit shows the gentle nuances of alluring fruit flavors, with just a hint of subtle spice aromas adding to the overall multi-layered experience.

Glen Elgin 1991, 12-year-old, Whisky Galore ............................................................................$32.99

Glengarioch 1988, 15-year-old, Whisky Galore .........................................................................$49.99
Glengarioch (Pronounced Glenjerrie) is one of the oldest distilleries in Scotland. The 15 year old underwent no chill filtering or coloring of any kind.

**Longmorn**

1987, 16-year-old, Whisky Galore.........................................................................................$52.99
The Longmorn Distillery is located in the Speyside region near Elgin, Moray and has been established since 1894. The 16-year-old, has been aged in oak casks that are hand picked for quality of spirit, age and are bottled at 46% and remain in their natural form with no chill filtering or colorings of any kind.

**Glenlossie**

1978, 25-year-old, Duncan Taylor ............................................................................................$99.99

**Strathmill**

1975, 28-year-old, Duncan Taylor ............................................................................................$119.99
Nose: Lemon with perfumed floweriness. Flavor: Sweet, fruity and incredibly smooth. Finish: Very delicate and smooth – quite dry. Got someone who is celebrating their 30th birthday or anniversary, this would make a wonderful gift!

**Tomatin**

1965, 37-year-old, Duncan Taylor .............................................................................................$114.99
This would make a beautiful gift for a 40th birthday or anniversary! This 37 year old has a rich, med. amber color. The nose is fruity with sherry and caramel notes. On the palate it has a nice nuttiness and only lightly peated. Very warm and spicy on the finish. Cask #20945, 51.5% alc./vol.

**Very Rare Bottles For Special Order Only!**

Balvenie 25-year-old Single Malt ..................................................................................................$245.99
Bowmore 25-year-old Singel Malt ...............................................................................................$209.99
Bushmills 16 year Irish Whiskey ...............................................................................................$69.99
Bushmills 21 year Irish Whiskey ...............................................................................................$119.99
Cragganmore 29-year-old Single Malt .....................................................................................$329.99
Dalwhinnie 29-year-old Single Malt ..........................................................................................$329.99
Ferrand Selection Des Anges 30-year-old Cognac ..................................................................$109.99
Glenlivet French Oak Single Malt ..............................................................................................$199.99
Grand Marnier Centenaire 100th Year .....................................................................................$129.99
Grand Marnier Centcinquantenaire 150th Year ......................................................................$174.99
Highland Park 25-year-old, Distillery Bottling ......................................................................$219.99
Johnnie Walker Blue .................................................................................................................$209.99
Johnnie Walker Green .................................................................................................................$55.99
Laphroaig 30-year-old, Distillery Bottling ..............................................................................$229.99
Macallan 25-year-old, Distillery Bottling ..................................................................................$369.99
Macallan 30-year-old, Distillery Bottling ..................................................................................$629.99
Oban 32-year-old Single Malt .....................................................................................................$399.99
Stolichnaya Elite Vodka .............................................................................................................$55.99

**K&L Hours and Information**

**Mailing list:** If you are not on our mailing list and would like to be, please call one of our stores. If you are receiving multiple newsletters, please let us know. Please note: some wines may be available in only one of the stores. We do not sell our mailing list nor our email list.

**San Francisco hours:** Monday-Friday 9 to 7. Saturday 9 to 6. Sunday 11 to 6. The store is located at 638–4th Street, between Brannan and Bluxome. A private parking lot is south of the store on 4th Street.

**Redwood City hours:** Monday-Saturday 9 to 7. Sunday 10 to 6. Wine locker area open Monday-Saturday 10 to 6 and Sunday 11 to 5.

**Availability:** Certain wines are in short supply and may sell out before you receive this newsletter. It takes three weeks or more from the time the newsletter is written to the time you receive it.

**Sale Dates:** Ends December 31, 2004. Prices are subject to change without notice. We reserve the right to correct typographical errors in pricing.

We accept American Express, Discover Card, Visa and Mastercard.

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Glasses must be shipped in case quantities.

Vinum Series—Machine-made, 24% lead crystal

<table>
<thead>
<tr>
<th>Product</th>
<th>Bottles</th>
<th>Retail</th>
<th>K&amp;L</th>
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QT Models

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<td>Vinotheque 700 528</td>
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</tr>
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Many other glasses—Call for prices.

**Warning:**

Consuming foods or beverages that have been kept or served in leaded crystal products will expose you to lead, a chemical known to the State of California to cause birth defects or other reproductive harm.

**Spiegelau Glasses**

These are excellent values for everyday use. Glasses must be shipped by the case (6 glasses per case).

<table>
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<tr>
<td>Port glass (6 per case)</td>
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<tr>
<td>White wine glass (6 per case)</td>
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Attention California residents. Proposition 65 WARNING: Consuming foods or beverages that have been kept or served in leaded crystal products will expose you to lead, a chemical known to the State of California to cause birth defects or other reproductive harm.

**Marvel Grotto Mini Wine Cooler**

Call Tom M in our Redwood City store at (650) 364-8544, ex 2721.

Marvel 50 bottle solid door $1039+delivery

Marvel 50 bottle glass door $1039+delivery

**Whisperkool Cooling Units Sale Prices!**

- Whisperkool 1600 (300 cu ft) $979
- Whisperkool 3000 (650 cu ft) $1189
- Whisperkool 4200 (1,000 cu ft) $1289
- Whisperkool 6000 (1,500 cu ft) $1689
- Whisperkool 8000 (2,000 cu ft) $1829

The above prices include the new digital PDT thermostat.

Prices do not include shipping.

**Lower Prices! Vinotheque Storage Cabinets**

It is extremely important to protect your wines from temperature fluctuation. The most convenient location for your collection is in an air-conditioned wine cellar at home. Unfortunately, most of us do not have the ability or space to build a home cellar that is cost-effective. We are pleased to offer you the next best alternative: a Vinotheque Wine Storage Cabinet.

A few prices are listed below. Please call our staff for additional details, a full-color brochure, pricing on all available options, and delivery charges. These prices are for custom orders.

<table>
<thead>
<tr>
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**Low Everyday Prices!**

We will beat any written quote on custom Vinotheque storage cabinets by at least $25.

**Wine Storage Lockers in San Francisco**

We now have wine storage lockers in our San Francisco store. These lockers have a capacity of between 24-30 cases. Cost is $180 for six-months rental. Call Sharon at (650) 364-8544 ex 2733.

Our Redwood City wine locker facility is temperature-controlled and very secure.

We have six sizes for your convenience: 10-case, 16-case, 20-case, 32-case, 40-case, and 60-case. The size designations are based on the assumption that your wine collection includes a combination of both cardboard and wooden cases.

- 10-case locker, $13.50 per month
- 16-case locker, $18.00 per month
- 20-case locker, $24.50 per month
- 32-case locker, $35.00 per month
- 40-case locker, $43.50 per month
- 60-case locker, $52.50 per month
- 70-case locker, $75.00 per month
- 80-case locker, $86.00 per month

The minimum rental period is six months.

Our lockers are temporarily full. To get on the waiting list, please call Sharon at (650) 364-8544 ex 2733.

**Shipping Information**

ALL ALCOHOLIC BEVERAGES ARE SOLD IN CALIFORNIA AND TITLE Passes TO THE BUYER IN CALIFORNIA. We make no representation to the legal rights of anyone to ship or import wines into any state outside of California. The buyer is solely responsible for shipment of alcoholic beverage products. By placing an order, you authorize us to act on your behalf to engage a common carrier to deliver your order to you.

**Screwpull Lever Pull**

$79.95

**Instapull Wine Opener**

$10.99

The world’s fastest and least expensive lever-style corkscrew. Includes foil cutter, extra worm and manufacturer warranty.

**San Francisco**

Ship to: 2923 Market Street, San Francisco, CA 94114

Tel: 1-800-247-5987

Local Delivery Service is also available. Please contact your local K&L. Please note, there is a 5% restocking fee for returned or cancelled orders.

Order your glasses via the internet at www.klwines.com
Join One of Our “Wine of the Month” Clubs

Our Wine Clubs are now better than ever with our new integrated database. Here are some of the new features:

1. All K&L activity, whether it is a Wine Club or retail/website purchase, will be reflected in your online account.
2. Wine Club wines are available on our website in real-time inventory.
3. Wine Club members may combine retail wines with Wine Club wines for shipping. And those who wish to pick up their monthly packages at the stores can do so with no added shipping charge, a savings of $7.48 per month.
4. Members of one of our Wine Clubs may purchase wine from either of the other Clubs. We will limit the current monthly selections to that Club’s members only for the first month, and then any wine in any Club will be available to all Club members.
5. Additional Wine Club member-only specials will be available, providing unbelievable value on these wines. These specials will only be offered to Wine Club members. There are Champagnes, sparkling wine and dessert wines at very special prices. Though I can’t indicate the prices, they are spectacular values!

Recent selections have included Viognier from the Rhône, Cabernet from Argentina, Brunello di Montalcino, Sauvignon Blanc from New Zealand, as well as a variety of wine from California, including Cabernet Sauvignon and Chardonnay, but also Semillon and Syrah. We do everything possible to insure that any wine sent out as part of our Wine Clubs will be less expensive than anywhere else in the U.S. Join our new and improved Wine Clubs. —Dave Rosenzweig

SIGNATURE RED COLLECTION
This is a Club for the connoisseur and the passionate wine lover. Two magnificent bottles of red will arrive each month. Though drinkable now, they would benefit from cellaring. Wines in this Club normally sell for between $30 and $50 a bottle. Monthly Cost: Only $49.95 + Shipping (+ Tax for CA residents only). Reorder price: $144 for 6 bottles or $280 for 12 bottles. Previous Signature selections (Wine Spectator-listed prices): 2000 Dominus Napanook ($40), 2000 Snowden Cabernet Sauvignon ($38) and 2000 Flora Springs “Trilogy” ($48).

PREMIUM WINE CLUB
This Club features a tremendous selection of wines from around the world. These wines show complexity and true varietal character and are a step up from the everyday table wine. See below for two of our past selections. Usually, but not always, we include a white and a red. Wines in this Club normally sell for between $18 and $30 a bottle. Monthly Cost: Only $29.95 + Shipping (+ Tax for CA residents only). Reorder price: $82 for 6 bottles or $162 for 12 bottles. Previous Premium selections: (Wine Spectator-listed prices) 1999 Buehler Estate Cabernet ($28) and 2000 Pine Ridge Merlot “Crimson Creek” ($30)

BEST BUY WINE CLUB
A great way to learn about wines from around the world with a very high quality-to-price ratio. Usually we include a white and a red. Wines in this Club normally sell for between $10 and $15 a bottle. Monthly Cost: Only $17.95 + Shipping (+ Tax for CA residents only). Reorder price: $52 for 6 bottles or $100 for 12 bottles. Previous Best Buy selections: (Wine Spectator-listed prices) 2000 Davis Bynum “Boar-doe” ($18) and 2003 Renwood Viognier “Select Series.” ($15)